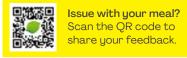
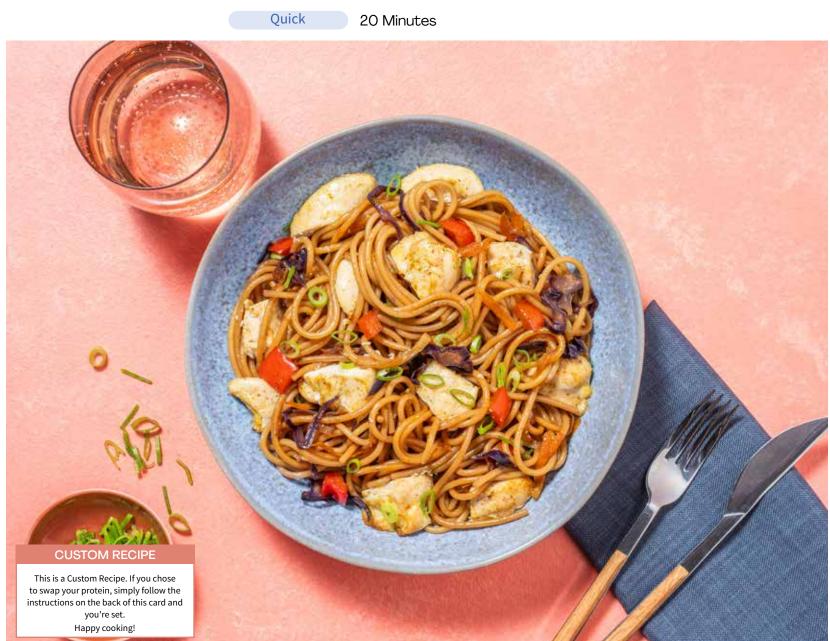


Chicken Pancit-Style Stir-Fry

with Peppers







Chicken Tenders





Coleslaw Cabbage



Spaghetti

Soy Sauce

Chicken Stock



Vegetarian Oyster Sauce





Moo Shu Spice Blend



Sweet Bell Pepper



Green Onion

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil synthin steps 2 person 4 person Ingredient

Bust out

Baking sheet, measuring spoons, strainer, aluminum foil, small bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

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	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Chicken Thighs •	280 g	560 g
Coleslaw Cabbage Mix	170 g	340 g
Spaghetti	170 g	340 g
Vegetarian Oyster Sauce	4 tbsp	8 tbsp
Soy Sauce	1 tbsp	2 tbsp
Moo Shu Spice Blend	1 tbsp	2 tbsp
Chicken Stock Powder	1 tsp	2 tsp
Sweet Bell Pepper	1	2
Green Onion	1	2
Sugar*	1/4 tsp	½ tsp
Oil*		

Salt and Pepper*

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.
- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





Prep and cook chicken

- Pat chicken dry with paper towels.
- Toss chicken with 1 tbsp (2 tbsp) oil, then season all over with half the Moo Shu Spice Blend and 1 tsp (2 tsp) chicken stock powder on a foil-lined baking sheet. Season with pepper.
- Broil in the **middle** of the oven until cooked through, 10-12 min.**

If you've opted to get **chicken thighs**, cut into 1-inch strips, then prepare and cook them the same way the recipe instructs you to prepare and cook the **chicken tenders**.



Cook noodles

- Meanwhile, add spaghetti to the boiling water. Cook uncovered, stirring occasionally, until tender, 10-12 min.
- Drain and return spaghetti to the same pot, off heat.



Prep

- Core, then cut **pepper** into 1/4-inch pieces.
- Thinly slice green onions.
- Add vegetarian oyster sauce, soy sauce, remaining Moo Shu Spice Blend, ¼ tsp (½ tsp) sugar, ¼ cup (½ cup) water and ½ tsp (1 tsp) chicken stock powder to a small bowl. Whisk to combine.



Start stir-fry

- Heat a large non-stick pan over high heat.
- When hot, add 1 tbsp (2 tbsp) oil. then peppers and stir-fry mix. Cook, stirring constantly, until tender-crisp, 2-4 min.
- Season with salt and pepper.



- Add oyster sauce mixture and noodles to the pan with veggies. Cook, stirring often, until sauce thickens slightly and coats noodles, 1 min.
- Season with **pepper**, to taste.



Finish and serve

- Cut chicken into 1-inch pieces.
- Add to the pan and toss to combine.
- Divide noodles between bowls.
- Sprinkle **green onions** over top.

Dinner Solved!