



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

CHICKEN SAN CHOY BOW



PREP
15 min



COOK
20 min



SERVES
4

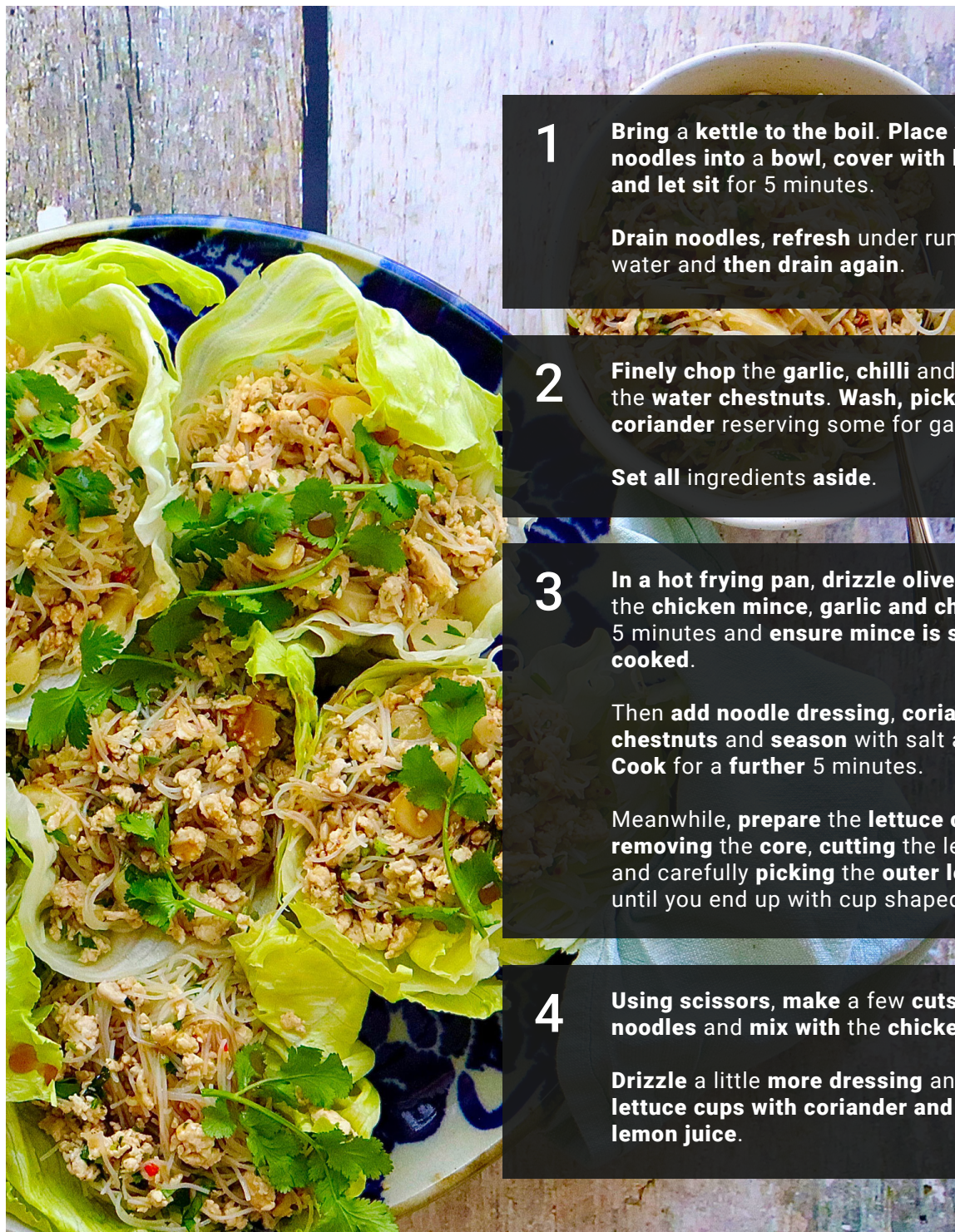
INGREDIENTS:

- > 500g Chicken Mince
- > 250g Vermicelli Noodles
- > 1 Lettuce
- > 1 Coriander Bunch
- > 3 Garlic Cloves
- > 250g Water Chestnuts
- > 1 Red Chilli
- > 1/3 Cup Crispy Noodle Dressing

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Bring a kettle to the boil. Place vermicelli noodles into a bowl, cover with boiling water and let sit for 5 minutes.

Drain noodles, refresh under running cold water and then drain again.

2 Finely chop the garlic, chilli and roughly chop the water chestnuts. Wash, pick and chop the coriander reserving some for garnishing.

Set all ingredients aside.

3 In a hot frying pan, drizzle olive oil and add the chicken mince, garlic and chilli. Cook for 5 minutes and ensure mince is separated and cooked.

Then add noodle dressing, coriander, water chestnuts and season with salt and pepper. Cook for a further 5 minutes.

Meanwhile, prepare the lettuce cups by removing the core, cutting the lettuce in half and carefully picking the outer leaves away until you end up with cup shaped lettuce.

4 Using scissors, make a few cuts to the noodles and mix with the chicken mixture.

Drizzle a little more dressing and serve on lettuce cups with coriander and a squeeze of lemon juice.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au