

## THAI STYLE CHICKEN AND RICE NOODLE STIR FRY (Gluten Free)



### INGREDIENTS:

- 250 g packet dried rice stick noodles
- 1 1/2 tbsp oil
- 500 g chicken mince or pork mince
- 2 cloves garlic crushed
- 2 stalks (1 tbsp) lemongrass, white section only finely chopped
- 1/4 - 1/2 tsp dried chilli flakes
- 1 bunch baby pak choy sliced
- 1 1/2 tbsp fish sauce
- 1 1/2 tbsp brown sugar
- 1/4 cup lime juice
- 1/4 cup coriander chopped
- 1 small red capsicum thinly sliced

### METHOD:

1. Boil noodles according to packet directions, drain. Cut with scissors if really long.
2. Heat oil in a wok and stir-fry chicken for 5 minutes, or until browned.
3. Add garlic, lemongrass and chilli and cook for 2 minutes. Add capsicum and pak choy and stir-fry for 2 minutes. Add noodles, stir, then add combined fish sauce, brown sugar and lime juice and heat through. Stir in coriander.

Source: [www.coles.com.au](http://www.coles.com.au)