

SMILEY'S  

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HOME FOODS

cook  
at home  
meal kit

Smiley's Classic  
Chinese Chicken



this kit includes:

- 500g chicken thighs
- 100g shredded cabbage
- 50g spring onion
- 50g grated carrot
- 50g onion



you will also need:

- 3-4 tbsp oil
- 1 tbsp soy sauce
- 1 tbsp sesame oil

rice or noodles to serve

\* Cooking times vary per appliance. Always make sure chicken is fully cooked before consuming.

## 1 COOK CHICKEN

Heat oil in a frying pan over a medium heat and then fry chicken until golden and no longer pink in the centre, 3-4 minutes.\*

## 2 ADD VEGGIES

Add cabbage, carrots, onion and spring onion to the chicken and stir well to combine. Cook for a further 3-4 minutes.

## 3 ADD EXTRA FLAVOUR

Add 1 TBSP soy sauce and 1 TBSP sesame oil for an extra kick of flavour.



## 4 ONE LAST STIR

Stir well to ensure soy sauce and sesame oil is well combined and heated through. Let cook for 2 more minutes.

## 5 SERVE & ENJOY

Serve immediately on white rice.

## TOP TIP!

Why not add an extra twist to your Chinese Chicken by serving it with egg noodles, egg fried rice or even serving it with a fried egg on top?!

You could also experiment with other Asian flavours by adding fresh ginger, garlic or chilli in step 3.

