

CHILI CASHEW CHICKEN NOODLES

(adapted from Donna Hay's Off the Shelf)

7 ounces thick rice noodles (200g)
2 T peanut oil
1 shallot, thinly sliced
4 red chillies, seeded and chopped
1/4 cup sugar
3 chicken breasts filets, sliced
1/2 red bell pepper, sliced
1/2 cup roasted, unsalted cashews
2 T fish sauce
2 T soy sauce
2 T lemon juice
1/4 cup fresh cilantro leaves, chopped

Cook the rice noodles in boiling water according to the instructions in the package (around 3 minutes), drain and rinse with cold water. Reserve. (You can coat them very slightly with a very small amount of peanut oil to prevent sticking).

Heat the peanut oil in a large wok or frying pan, saute the shallots, chillies, and sugar for 2 minutes. Remove from the pan and set aside. Add the chicken and the bell pepper, saute until cooked through and starting to get golden. Add the cashews, fish and soy sauces, lemon juice, return the shallot mixture to the pan, and finally add the cooked noodles.

Cook everything together for a few minutes, stirring to coat the noodles with the sauce. Sprinkle cilantro and serve.