



Coconut rice noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

Marinate for chicken:

- 2 table spoons of rice wine
- 2 table spoons of light soy sauce
- 1 table spoon of potato starch

Main ingredients:

- 2 chicken breasts, sliced
- 200 grams of rice noodles
- 2 cloves of garlic, minced
- 1 onion, sliced
- 250 grams of string bean, ends trimmed and cut in half
- 100 grams of cherry tomatoes, cut in half

Sauce:

- 150 ml of coconut milk
- 2 table spoons of satay sauce
- 1 table spoon of red curry paste

Instructions

1. Mix marinate ingredients, add chicken, marinate minimum 1 hour.
 2. Cook rice noodles according to instruction on the package.
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3. Fry chicken, when lightly golden remove from wok. Clean the wok, heat 1 soon of oil, add garlic and onion. When onion change colour, add string bean, fry about 7 min.
 4. Add chicken and tomatos, mix well.
 5. Mix sauce ingredients.
 6. Add sauce to the wok, mix well, continue frying for 3 min.