



TEMPURA CHICKEN NUGGETS LETTUCE CUPS

4-6 SERVES | 40 MINS

WHAT YOU NEED INGREDIENTS

- ½ x 1kg bag frozen Ingham's Tempura Chicken Nuggets
- 125g dried vermicelli rice noodles
- 1 large carrot, thinly shredded
- 1 Lebanese cucumber, halved lengthways and thinly sliced
- 1 large red capsicum, thinly sliced
- 2 green spring onions, thinly sliced
- Baby cos lettuce leaves (See Tip), extra hoisin sauce, Japanese kewpie mayonnaise and lime wedges, to serve

Dressing

- 2 tablespoons rice wine vinegar
- 1 tablespoon hoisin sauce
- Juice of 1 lime



PRINT

HOW TO COOK IN A FEW SIMPLE STEPS

1. Preheat the air fryer or oven to 200C (fan-forced).
2. Cook Chicken Nuggets according to air-fryer or oven directions on packet.
3. Meanwhile, cook noodles in a large saucepan of boiling water, until tender. Drain. Refresh under cold water. Drain well.
4. To make dressing, combine all ingredients in a jar. Shake well.
5. Place noodles in a large bowl. Cut into shorter lengths using kitchen scissors. Add carrot, cucumber, capsicum, onions and dressing. Toss to combine.
6. To serve, divide noodle mixture among lettuce leaves. Top with nuggets. Dollop with hoisin, drizzle with mayonnaise and serve with lime wedges.

TIPS

- Before serving, trim base of baby cos lettuce before separating leaves. Wash leaves thoroughly. If you prefer, you can replace baby cos with gem lettuce or small iceberg leaves.
- For a salad version, coarsely chop lettuce and toss with salad. Serve with nuggets.
- For a change, replace noodles with cooked white or brown rice.
- If you like spice, try adding 1 thinly sliced red chilli to the noodle salad.