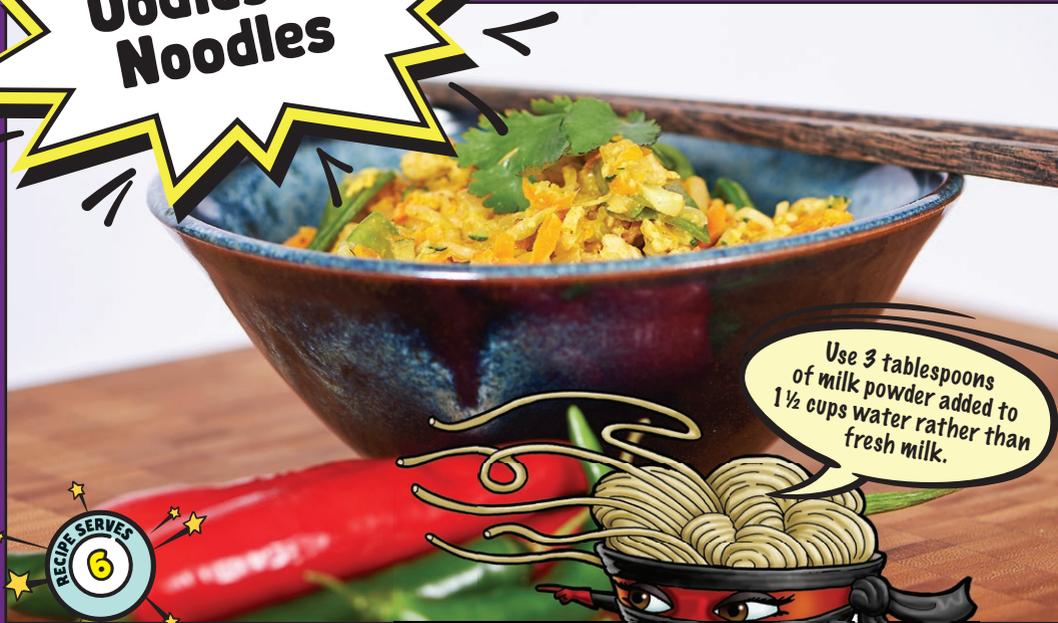


# Ooodles of Noodles



RECIPE SERVES  
**6**

## Ingredients

- 1 brown onion
- 2 garlic cloves
- Spray oil
- 500g chicken mince
- 1 zucchini
- 100g snow peas
- 2 carrots
- 1/4 cup desiccated coconut
- 2 tablespoons curry powder
- 1 tablespoon vegetable stock powder
- 2 instant noodles squares (no sachet)
- 1 1/2 cups reduced fat milk



## Equipment

Chopping board, knife, frypan, large spoon, grater, measuring spoons, measuring cups



**1.**

Peel then dice onion and garlic. Turn frypan on to medium heat, spray with oil. Add onion, garlic and mince to frypan. Cook until browned

**2.**

Chop snow peas into pieces. Grate zucchini and carrots. Add vegetables to frypan. Cook for 5 minutes or until vegetables are slightly soft.



**3.**

Add coconut, curry powder, stock powder and stir to combine.



**4.**

Break up instant noodles into frypan. Stir into mince mixture.



**5.**

Add milk to frypan. Cook for 5 minutes or until noodles are soft. Add an extra 1/2 cup of water if needed.

