

DINNERLY



Chicken Mee Goreng

with Peanuts and Pak Choy



20-30 minutes



2 Servings

WHAT WE SEND

- free-range chicken thigh fillet
- 60ml (¼ cup) kecap manis ^{1,6,17}
- 200g egg noodle ^{1,3}
- 3 tsp sambal oelek sauce
- 1 bunch pak choy
- 20g peanuts ⁵

WHAT YOU NEED

- egg ³
- pepper
- soy sauce ⁶
- vegetable oil

TOOLS

- medium saucepan
- deep frypan or wok

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Peanuts (5), Soy (6), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 640kcal, Fat 24.7g, Carbs 58.2g, Proteins 44.5g



1. Prep ingredients

Bring a medium saucepan of lightly salted water to the boil. Crush or finely chop **2 garlic cloves**. Trim and halve the **pak choy** lengthwise, then cut into 3cm lengths. Roughly chop the **peanuts**. Trim any excess fat from the **chicken**, then thinly slice. Lightly beat **1 egg** in a bowl (see cooking tip).



2. Cook noodles

Cook **two-thirds of the noodles** (the remaining noodles won't be used in this dish) in the pan of boiling water for 3 mins or until tender. Drain, then rinse the noodles under cold running water to prevent them sticking and set aside.



3. Stir-fry chicken

Heat **2 tsp vegetable oil** in a large frypan over high heat. Stir-fry the **chicken** for 2-3 mins until golden. Add the **garlic** and stir-fry for 1 min or until fragrant. Season with **salt and pepper** and transfer to a bowl.



4. Make stir-fry sauce

Meanwhile, combine **1 tsp sambal oelek**, **half the kecap manis** (see cooking tip) and **1½ tbs soy sauce** in a bowl. Heat **2 tsp vegetable oil** in the pan over medium-high heat. Add the **egg**, swirl the pan and cook for 1-2 mins until just set on the bottom. Roll up, then remove from the pan. And cut into strips.



5. Combine and serve up

Add the **pak choy**, **chicken mixture**, **noodles** and **stir-fry sauce** to the pan and cook, tossing, for 2 mins or until warmed through and well coated. Season with **pepper** and divide among bowls. Scatter over the **omelette strips** and **peanuts**. Serve with the **remaining sambal oelek** for those who like it.



6. Make it yours

Love toppings? Load 'em up with fried shallots and sprigs of coriander.