

# DINNERLY



## Chicken Mee Goreng

with Peanuts and Pak Choy



20-30 minutes



4 Servings

## WHAT WE SEND

- 2 x 200g egg noodle <sup>1,3</sup>
- 60ml (¼ cup) kecap manis <sup>1,6,17</sup>
- free-range chicken thigh fillet
- 1½ tbs sambal oelek sauce
- 2 bunches pak choy
- 40g peanuts <sup>5</sup>

## WHAT YOU NEED

- egg <sup>3</sup>
- pepper
- soy sauce <sup>6</sup>
- 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 57.6g, Proteins 44.4g



### 1. Prep ingredients

Bring a large saucepan of lightly salted water to the boil. Crush or finely chop **3 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 **2 eggs** 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 **1 tbs vegetable oil** in a large deep 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 the **kecap manis**, **2 tsp sambal oelek** (see cooking tip) and **60ml (¼ cup) soy sauce** in a bowl. Heat **1 tbs 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.