

# MARLEY SPOON



## Chicken Satay Stir-Fry

with Rice Noodles and Pak Choy



20-30min



2 Portions

Here's your next appointment with Deliciousness - a scrumptious peanut-rich sauce tossed with Asian greens and chicken breast, served over tender rice noodles. You do all the work upfront with a dish like this; once everything is sliced and the sauce mixed, it's just a matter of quickly stir-frying, boiling noodles and you're done.

## What we send

- peanut butter <sup>5</sup>
- ginger
- celery, pak choy
- peanuts <sup>5</sup>
- Malaysian curry powder
- 1 large free-range chicken breast fillet
- kecap manis <sup>1,6,17</sup>
- egg noodles <sup>1,3</sup>

## What you'll require

- boiling water
- sea salt and pepper

## Utensils

- fine grater
- large deep frypan
- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

We've added peanuts to this delicious dish - enjoy!

## Allergens

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

## Nutrition per serving

Energy 725kcal, Fat 26.6g, Carbs 63.7g, Proteins 53.6g



### 1. Prepare ingredients

Peel and finely grate the **ginger**. Trim the **pak choy** and thickly slice on an angle. Thinly slice the **celery** on an angle.



### 2. Prepare satay sauce

Combine the **peanut butter**, **1 ½ tbs kecap manis** (the remaining kecap manis won't be used in this dish) and **2 tbs boiling water** in a small bowl and stir until smooth.



### 3. Slice chicken

Bring a medium saucepan of water to the boil for the noodles. Put the **chicken** on a board, put your hand on top and halve horizontally into 2 equal fillets, then thinly slice into strips.



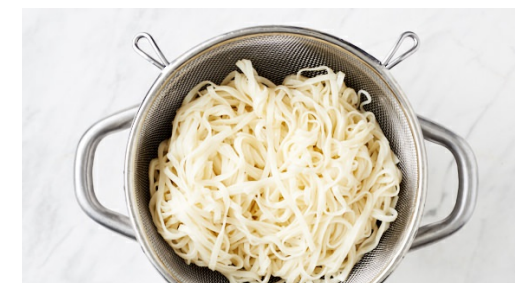
### 4. Start stir-fry

Heat **1 tbs grapeseed oil** in a large frypan over high heat. Stir-fry the **ginger** and **curry powder** for 20 secs or until fragrant. Add the **chicken** and stir-fry for 2 mins or until light golden.



### 5. Finish stir-fry

Add the **celery** and **pak choy** to the pan and stir-fry for 3 mins or until the chicken is cooked through and the vegetables have softened. Add the **satay sauce** and **2 tbs water** and toss to coat. Bring to a simmer and season with **salt and pepper**.



### 6. Get ready to serve

Meanwhile, cook **two-thirds of the noodles** (the remaining noodles won't be used in this dish) in the pan of boiling water for 4 mins or until tender, then drain. Divide the **noodles** and **stir-fry** among bowls. Scatter over the **peanuts** to serve.