

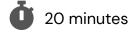




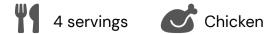
# **Chicken Mee Goreng**

# with Rice Noodles

This chicken mee goreng is quick and simple and full of flavour! Served with fresh, crunchy bean shoots and red chilli for the extra zing!







# Entertaining?

Add some slices of grilled pineapple, sunny-side eggs and finely sliced chives to this dish. Serve it to dinner guests for a great summer night's meal.

TOTAL FAT CARBOHYDRATES

53g

54g

#### FROM YOUR BOX

RICE NOODLES	1 packet
GINGER	40g
DICED CHICKEN BREAST	600g
SPRING ONIONS	1 bunch
CARROTS	2
RED CAPSICUM	1
RED CHILLI	1
BEAN SHOOTS	1 bag

#### FROM YOUR PANTRY

oil for cooking, oyster sauce, sweet chilli sauce

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Remove seeds from chilli for a milder flavour.



#### 1. COOK THE NOODLES

Bring a large saucepan of water to a boil. Add noodles and cook according to packet instructions. Drain and rinse with cold water.



#### 2. MAKE THE SAUCE

Peel and grate ginger. Add to a bowl along with 3 tbsp oyster sauce, 3 tbsp sweet chilli sauce and 1/4 cup water. Whisk to combine.



#### 3. BROWN THE CHICKEN

Heat a large frypan over medium-high heat with oil. Slice spring onions (reserve some green tops for garnish). Add to pan along with chicken. Cook for 4 minutes until chicken begins to brown.



### 4. ADD THE VEGETABLES

Julienne or grate carrots. Chop capsicum. Add to pan with chicken and cook, stirring occasionally, for 5 minutes.



## **5. TOSS THE NOODLES**

Add cooked noodles to frypan along with prepared sauce. Toss to combine.



#### 6. FINISH AND SERVE

Finely slice chilli (see notes).

Divide noodles among bowls. Top with bean shoots. Garnish with reserved spring onion green tops and chilli slices.



