



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Sugar Snap Peas

Sugar snaps look like peas used for shelling but have a tender, crisp, small, pale green, edible pod with sweet juicy seeds. The pods are about 5-8cm long and the seeds are rounder than snow peas.



## 4 Mie Goreng with Chicken

A taste of Indonesia with a twist. Using Beerenberg Tomato Sauce as a base and transforming it with ginger and soy sauce. A delicious noodle dinner for the whole family.

 30 minutes

 2 servings

 Chicken

22 October 2021

## A little extra?

*Add a fried egg on the top or scramble a couple of eggs on the side and stir through to serve.*

## FROM YOUR BOX

WHEAT NOODLES	1 packet (200g)
GINGER	1 piece
TOMATO SAUCE	1/2 bottle *
SPRING ONIONS	3/4 bunch *
CARROT	1
SUGAR SNAP PEAS	1/2 bag (75g) *
CELERY STICK	1
BASIL	1/2 packet (30g) *
COOKED CHICKEN BREAST	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking (see notes), soy sauce, brown sugar, pepper, garlic (1 clove),

## KEY UTENSILS

large frypan or wok, saucepan

## NOTES

We used sesame oil for extra flavour.

**No gluten option – wheat noodles are replaced with rice noodles.**



### 1. COOK THE NOODLES

Bring a saucepan of water to the boil. Add noodles to boiling water and simmer for 2 minutes, or until cooked al dente. Drain and rinse in cold water.



### 2. MAKE THE SAUCE

Grate ginger and crush **garlic**. Whisk together with tomato sauce, **2 tbsp soy sauce, 1/2 tbsp brown sugar and 1/4 cup water**.



### 3. PREPARE THE VEGETABLES

Slice spring onions (use to taste), carrot sugar snap peas and celery stick. Roughly chop basil, keep separate.



### 4. COOK THE VEGETABLES

Heat a large frypan/wok over high heat with **1 tbsp oil**. Add prepared vegetables and half the basil. Stir fry for 3-4 minutes until just tender.



### 5. FINISH MIE GORENG

Add chicken, sauce and noodles. Continue to cook for 3-4 minutes until heated through and well combined. Season to taste with extra **soy sauce and pepper**.



### 6. FINISH AND SERVE

Divide noodles between bowls and top with remaining basil.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

