





# **Product Spotlight:** Basil

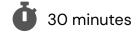
Prepare your basil like a pro! Pick the leaves and stack them on top of each other. Roll the stack to create a cylinder shape. Use a sharp knife to slice the leaves perpendicular to the roll to create thin strips for garnishing.

# A little extra?

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

# **Chicken Mie Goreng**

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.







TOTAL FAT CARBOHYDRATES

44g

#### FROM YOUR BOX

WHEAT NOODLES	1 packet
GINGER	1 piece
TOMATO SAUCE	2 jars
SPRING ONIONS	1 bunch
CARROT	1
SNOW PEAS	150g
CELERY STICK	1
BASIL	1 packet
DICED CHICKEN BREAST	300g

#### FROM YOUR PANTRY

oil for cooking (see notes), soy sauce (or tamari), sugar of choice, pepper

#### **KEY UTENSILS**

large frypan or wok, saucepan

#### **NOTES**

We used sesame oil for extra flavour. Substitute soy sauce and sugar with kecap manis. We used brown sugar, you can use white, raw or coconut sugar.

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



## 1. COOK THE NOODLES

Bring a saucepan of water to a 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

Peel and grate ginger. 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, carrot, peas and celery. Roughly chop basil, keep separate.

Coat chicken with **2 tsp soy sauce** and **pepper**.



## 4. COOK THE VEGETABLES

Heat a large frypan/wok over high heat with **2 tbsp oil**. Add chicken and cook for 4–5 minutes until beginning to brown. Add prepared vegetables and half the basil. Stir fry for 3–4 minutes until just tender.



# 5. FINISH THE MIE GORENG

Add sauce and noodles to the pan. 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



