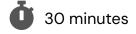




# **Chicken Mie Goreng**

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.





4 servings

Chicken

### **FROM YOUR BOX**

WHEAT NOODLES	2 packets
GINGER	1 piece
TOMATO SAUCE	3 jars
SPRING ONIONS	1 bunch
CARROTS	2
SNOW PEAS	150g
CELERY STICK	1
BASIL	1 packet
DICED CHICKEN BREAST	600g

#### 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 tbsp brown sugar and 1/2 cup water.



## 3. PREPARE THE VEGETABLES

Slice spring onions, carrots, peas and celery. Roughly chop basil, keep separate.

Coat chicken with 1 tbsp 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



