



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.



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.



30 minutes



4 servings

Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	13g	37g

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**

