



### Product Spotlight: Peanut Butter

Pic's award-winning peanut butter is made from fresh roasted peanuts in Nelson, New Zealand, and is perfect for our Dinner Twist recipes!



## Tan Tan Chicken Ramen

### with Garlic Chilli Oil

A creamy and savoury peanut butter ramen broth, cooked with flavourful diced chicken thighs, served with egg noodles, fresh toppings and a drizzle of garlic chilli oil.



25 minutes



4 servings



Chicken

## Add to it!

*You can add boiled eggs, fresh corn kernels, diced red capsicum, shredded seaweed nori sheets, sesame seeds, sliced pickled radish or edamame beans. You could also serve with a side of Asian greens or broccolini.*

Per serve: **PROTEIN** 43g **TOTAL FAT** 26g **CARBOHYDRATES** 13g

## FROM YOUR BOX

|                      |          |
|----------------------|----------|
| SPRING ONIONS        | 1 bunch  |
| GARLIC               | 3 cloves |
| BUTTON MUSHROOMS     | 150g     |
| EGG NOODLES          | 1 packet |
| DICED CHICKEN THIGHS | 600g     |
| PEANUT BUTTER        | 3 slugs  |
| BEAN SHOOTS          | 1 bag    |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), dried chilli flakes

## KEY UTENSILS

2 saucepans

## NOTES

Use dried chilli flakes to taste or omit all together if preferred.

Use sesame oil to cook for extra flavour

**No gluten option – noodles are replaced with rice noodles.** Cook according to packet instructions or until al dente.



### 1. PREPARE THE INGREDIENTS

Bring a saucepan of water to a boil.

Thinly slice spring onions (reserve green tops for garnish), garlic and mushrooms.



### 2. COOK THE NOODLES

Add noodles to boiling water. Cook according to packet instructions or until al dente. Drain and rinse well with cold water.



### 3. MAKE THE GARLIC OIL

Heat a large saucepan over medium heat with **1/4 cup oil**. Add **1/2 garlic** and cook, stirring, for 3–4 minutes until garlic is just golden. Remove to a bowl and stir in **2 tsp chilli flakes** (see notes). Keep pan over heat for step 4.



### 4. BROWN THE CHICKEN

Increase heat to medium-high and add extra **oil** (see notes). Season chicken with **1 tbsp soy sauce and pepper**. Add to saucepan and cook for 5 minutes, stirring. Add mushrooms, spring onions and remaining garlic. Cook for further 3 minutes.



### 5. SIMMER THE RAMEN

Add **1.5 L water**, peanut butter and **2 tbsp soy sauce** to a jug and whisk to break up and lumps. Pour into saucepan and mix to combine. Simmer broth for 10 minutes. Season to taste with **soy sauce and pepper**.



### 6. FINISH AND SERVE

Divide noodles among bowls. Ladle in ramen. Top with bean shoots. Drizzle over garlic chilli oil and garnish with reserved spring onion green tops.



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