



UCCOOK

Chicken Dan Dan Noodles

with a spicy peanut butter sauce & egg noodles

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Fan Faves: Serves 3 & 4

Chef: Alex Levett

Wine Pairing: Niriða | Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	580kJ	2929kJ
Energy	139kcal	700kcal
Protein	10.3g	52.1g
Carbs	16g	79g
of which sugars	4.1g	20.9g
Fibre	1.7g	8.8g
Fat	3.6g	18.3g
of which saturated	0.8g	4.2g
Sodium	211mg	1066mg

Allergens: Egg, Gluten, Allium, Sesame, Peanuts, Wheat, Sulphites, Soy

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
30ml	40ml	White Sesame Seeds
3	4	Garlic Cloves <i>peel & grate</i>
15ml	20ml	Dried Chilli Flakes
30ml	40ml	Brown Sugar
90ml	120ml	Soy & Vinegar <i>(45ml [60ml] Black Vinegar & 45ml [60ml] Low Sodium Soy Sauce)</i>
45ml	60ml	Peanut Butter
3 cakes	4 cakes	Egg Noodles
450g	600g	Free-range Chicken Mini Fillets
240g	240g	Carrot <i>rinse, trim, peel & cut into thin matchsticks</i>
300g	400g	Cabbage <i>rinse & thinly slice</i>
8g	10g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Seasoning (salt & pepper)

1. TOAST THE SESAMES Place the sesame seeds in a pan (with a lid) over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and place in a heatproof bowl along with the grated garlic and the chilli flakes.

2. BRING THE SAUCE TO LIFE Return the pan to high heat with 45ml [60ml] of oil. Once very hot, remove the pan from the heat, pour the oil into the bowl of chilli, garlic & sesame seeds, and stir until combined. Using a whisk or fork, whisk in the brown sugar, the soy & vinegar, and the peanut butter until emulsified.

3. BUBBLE IT UP Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain, reserving the pasta water, and rinse in cold water. Cover and set aside. Mix 300ml [400ml] of the reserved cooking water into the peanut sauce until silky.

4. GOLDEN CHICKEN Return the pan, wiped down if necessary, to medium heat with a drizzle of oil. Pat the chicken dry with paper towel and cut into bite-sized pieces. When hot, fry the chicken until golden and cooked through, 1-2 minutes per side. You may need to do this step in batches. In the final 1-2 minutes, toss through the carrots and the cabbage until heated but still crunchy. Pour in the peanut sauce and mix until the chicken is coated. Remove from the pan, season, and set aside.

5. CHINESE STREET FOOD AT HOME Make a bed of the scrumptious egg noodles and top with the silky chicken stir fry. Garnish with the coriander. Simply delicious!

Chef's Tip Nut butters can sometimes split when cooked. If you notice your peanut butter beginning to split, a simple rescue tip is adding in a little hot water and whisking to bring it back together!