



# UCOOK

## Chicken Dan Dan Noodles

with spicy peanut butter sauce & egg noodles

Bursting with flavour and easy to make, this Chinese street food is a quick classic. Golden chicken mini fillets, al dente slaw and scrumptious egg noodles swim in a thick, tangy amalgamation of peanut butter, black vinegar and soy sauce. Finished with fronds of fresh coriander.

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**Hands-On Time:** 20 minutes

**Overall Time:** 35 minutes


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**Serves:** 2 People


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**Chef:** Alex Levett

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 Easy Peasy

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 Warwick Wine Estate | First Lady Sauvignon Blanc

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## Ingredients & Prep

|         |  |
|---------|--|
| 20ml    | White Sesame Seeds                                     |
| 2       | Garlic Cloves<br><i>peeled &amp; grated</i>            |
| 10ml    | Dried Chilli Flakes                                    |
| 20ml    | Brown Sugar  |
| 30ml    | Black Vinegar  |
| 30ml    | Low Sodium Soy Sauce                                   |
| 30ml    | Smooth Peanut Butter                                   |
| 2 cakes | Egg Noodles  |
| 300g    | Free-range Chicken Mini Fillets                        |
| 200g    | Cabbage<br><i>thinly sliced</i>                        |
| 120g    | Carrot<br><i>grated</i>                                |
| 8g      | Fresh Coriander<br><i>rinsed &amp; roughly chopped</i> |

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. TOAST THE SESAMES** Place a pan or wok over a medium heat. When hot, toast the sesame seeds for 2-4 minutes until lightly browned, shifting occasionally. On completion, place in a medium-sized heatproof bowl along with the grated garlic and chilli flakes.

**2. BRING THE SAUCE TO LIFE** Boil the kettle for step 3. Return the pan or wok to a high heat with 2 tbsp of oil. Once very hot, remove the pan from the heat, pour the oil into the bowl of chilli seed mixture, and stir until well combined. Using a whisk or fork, whisk in the brown sugar, black vinegar, soy sauce, and peanut butter until emulsified.

**3. BUBBLE IT UP** Fill a pot with boiling water, add a pinch of salt, and place over a medium-high heat. Once boiling rapidly, cook the noodles for 7-8 minutes until al dente. Drain on completion, reserving 2 tbsp of the cooking water. Toss some oil through the noodles to prevent sticking. Cover to keep warm and set aside for serving. Mix the reserved cooking water into the peanut sauce until silky.

**4. WHILE THE NOODLES ARE COOKING...** Rinse the chicken to get rid of any residue from the packet, pat dry with a paper towel, and cut into bite-size cubes. Return the pan or wok to a medium-high heat with a drizzle of oil. When hot, fry the chicken for 2-3 minutes until golden but not completely cooked through. On completion, toss through the cabbage and the carrot for 2-3 minutes until heated but still crunchy. Pour in the peanut sauce and toss for 1-2 minutes until the chicken is coated and cooked through. Season to taste and remove from the heat.

**5. CHINESE STREET FOOD AT HOME** Make a bed of scrumptious egg noodles and top with the silky chicken stir fry. Finish off with sprinkles of fresh, chopped 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!

## Nutritional Information

Per 100g

|                    |         |
|--------------------|---------|
| Energy             | 549kj   |
| Energy             | 131Kcal |
| Protein            | 10g     |
| Carbs              | 14g     |
| of which sugars    | 3.2g    |
| Fibre              | 1.8g    |
| Fat                | 3.6g    |
| of which saturated | 0.8g    |
| Sodium             | 161.2mg |

## Allergens

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

Cook  
within 3  
Days