



UCOOK

Chicken Dan Dan Noodles

with a spicy peanut butter sauce & egg noodles

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

Hands-on Time: 15 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Alex Levett

Fan Faves

Waterford Estate | Waterford Grenache Noir

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Ingredients & Prep

10ml	White Sesame Seeds
1	Garlic Clove <i>peel & grate</i>
5ml	Dried Chilli Flakes
10ml	Brown Sugar
30ml	Soy & Vinegar <i>(15ml Black Vinegar & 15ml Low Sodium Soy Sauce)</i>
15ml	Peanut Butter
1 cake	Egg Noodles
1	Free-range Chicken Breast <i>cut into 1cm thick strips</i>
120g	Carrot <i>rinse, trim, peel & cut into thin matchsticks</i>
100g	Cabbage <i>rinse & thinly slice</i>
3g	Fresh Coriander <i>rinse, pick & roughly chop</i>

From Your Kitchen

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

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 1 tbsp 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 100ml 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. In the final 1-2 minutes, toss through the carrot matchsticks and the sliced 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 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	584kj
Energy	140kcal
Protein	10.4g
Carbs	16g
of which sugars	4.1g
Fibre	1.7g
Fat	3.6g
of which saturated	0.8g
Sodium	209mg

Allergens

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

Eat
Within
3 Days