



UCOOK

Spicy Chicken Mie Goreng

**with egg noodles, piquanté peppers &
fresh coriander**

Soon you will be loading your fork (or chopsticks) with al dente egg noodles covered in a spicy Indo soy sauce, and tossed with fresh coriander, cabbage, piquanté peppers & caramelised chicken mince.

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Serves: 3 People

Chef: Rhea Hsu

Simple & Save

Laborie Estate | Laborie Chenin Blanc 2023

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Ingredients & Prep

3 cakes	Egg Noodles
2	Onions <i>peel & roughly slice 1½</i>
450g	Free-range Chicken Mince
300g	Cabbage <i>rinse & roughly chop</i>
60g	Piquanté Peppers <i>drain</i>
135ml	Spicy Indo Soy <i>(75ml Sweet Indo Soy Sauce, 45ml Sambal Oelek & 15ml Sesame Oil)</i>
8g	Fresh Coriander <i>rinse & pick</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s (optional)

1. OODLES OF NOODLES Bring a pot of salted water to a boil for the noodles. Cook the noodles until al dente, 7-8 minutes. Drain and rinse in cold water.

2. IT'S FRY-DAY! Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sliced onion until soft, 3-4 minutes (shifting occasionally). Add the mince and fry until browned, 5-6 minutes (shifting occasionally). In the final 2 minutes, add the chopped cabbage and the diced peppers. Remove from the heat.

3. OPTIONAL EGG Place a pan over medium-high heat with a drizzle of oil. Crack in 3 eggs (optional) and fry until cooked to your preference. We like the yolk runny and the white just set! Remove from the heat and season.

4. MIE GORENG Return the pan with the chicken & veggies to a medium heat. Toss through the cooked noodles, the spicy indo soy, ½ the picked coriander, and seasoning. Remove from the pan when heated through.

5. A MOUTHWATERING MEAL Bowl up a heaping helping of the mie goreng. Top with the fried egg (if using). Scatter over the remaining coriander. Simple yet stunning, Chef!

Nutritional Information

Per 100g

Energy	558kj
Energy	134kcal
Protein	7g
Carbs	17g
of which sugars	6.1g
Fibre	1g
Fat	3.6g
of which saturated	0.9g
Sodium	285mg

Allergens

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

Eat
Within
1 Day