



# UCCOOK

## Dan Dan Noodles with Chicken

with cabbage, carrot, & peanut butter

Bursting with flavour and easy to make, this Chinese street food dish is a quick classic. Golden chicken mini fillets, crunchy cabbage slaw and scrumptious egg noodles swim in a thick, tangy amalgamation of peanut butter, black vinegar and soy sauce. You'll be slurping up every last drop!

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**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Alex Levett

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 **\*NEW Simple & Save**

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 **Waterford Estate | Range Chardonnay 2018**

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## Ingredients & Prep

30ml	Brown Sugar
90ml	Soy Sauce Mix <i>(45ml Black Vinegar &amp; 45ml Low Sodium Soy Sauce)</i>
45ml	Peanut Butter
2	Garlic Cloves <i>peeled &amp; grated</i>
45ml	Sesame & Chilli Mix <i>(30ml White Sesame Seeds &amp; 15ml Dried Chilli Flakes)</i>
3 cakes	Egg Noodles
450g	Free-range Chicken Mini Fillets
300g	Cabbage <i>thinly sliced</i>
240g	Carrot <i>¾ grated</i>

## From Your Kitchen

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

**1. PEANUT SAUCE** Boil the kettle. Using a whisk or fork, whisk the brown sugar and soy sauce mix in a bowl, until the sugar has dissolved. Add the peanut butter, the grated garlic, and the sesame & chilli mix (to taste). Mix until combined and emulsified.

**2. 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 1 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.

**3. WHILE THE NOODLES ARE COOKING...** Pat the chicken dry with paper towel, and cut into bite-sized cubes. Place a pan or wok over 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 minute until the chicken is coated and cooked through. Season to taste and remove from the heat.

**4. NO NEED TO HIT THE STREETS** Make a bed of scrumptious egg noodles and top with the silky chicken stir-fry. Simply delicious!



## Chef's Tip

If you'd fancy, toast the sesame & chilli mix for 1-2 minutes before adding to the peanut mixture.

## Nutritional Information

Per 100g

Energy	586kj
Energy	140kcal
Protein	10.5g
Carbs	16g
of which sugars	4.3g
Fibre	1.7g
Fat	3.6g
of which saturated	0.8g
Sodium	140mg

## Allergens

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

Cook  
within 3  
Days