



UCCOOK

Flavourful 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: 25 minutes

Overall Time: 35 minutes

Serves: 2 People

Chef: Rhea Hsu

 Simple & Save

 No paired wines

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Ingredients & Prep

2 cakes	Egg Noodles
1	Onion <i>peeled & roughly sliced</i>
300g	Free-range Chicken Mince
100g	Cabbage <i>rinsed & roughly chopped</i>
40g	Piquanté Peppers <i>drained & roughly chopped</i>
90ml	Spicy Indo Soy <i>(50ml Indonesian Soy Sauce, 30ml Sambal Oelek & 10ml Sesame Oil)</i>
5g	Fresh Coriander <i>rinsed & picked</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 chopped peppers. Remove from the heat.

3. OPTIONAL EGG Place a pan over medium-high heat with a drizzle of oil. Crack in 2 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	603kj
Energy	144kcal
Protein	7.7g
Carbs	18g
of which sugars	6.4g
Fibre	0.9g
Fat	4.2g
of which saturated	1.1g
Sodium	340mg

Allergens

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

Cook
within 1
Day