

Mee Goreng

Serves: 4

Prep time: 15 minutes

Cook time: 20 minutes



2 serves per portion

Ingredients

- 1 tablespoon sriracha (*optional*)
- Juice of 1 lime
- 2 tablespoons kecap manis (sweet soy sauce)
- 2 tablespoons light soy sauce
- 200g dried egg noodles
- 1 tablespoon peanut oil
- 500g chicken thigh fillets, fat trimmed, sliced
- 1 garlic clove, chopped
- 1 small head broccoli, chopped into bite size pieces
- 1 carrot, thinly sliced
- 1 bunch pak choy, thinly sliced
- 2 eggs, lightly beaten
- 4 spring onions, thinly sliced, plus extra to serve
- ½ red capsicum, thinly sliced
- 1 cup bean sprouts
- Crispy fried shallots (onions), to serve

Method

COMBINE the sriracha, lime juice, kecap manis and light soy sauce in a bowl and set aside.
COOK the noodles according to the packet directions. Drain and rinse under cold water, set aside.

HEAT the oil in a wok or a large frying pan over medium-high heat. Add chicken and cook for 2-3 minutes, stirring occasionally.

ADD garlic, broccoli, carrot, and pak choy stalks and stir until slightly softened and chicken is cooked through. Transfer mixture to a heat proof bowl and set aside.

CLEAN wok or frying pan and return to heat. Add eggs and stir until just cooked through.

ADD pak choy leaves, spring onion, capsicum and bean sprouts, reserved chicken mixture, noodles and sauce mixture. Cook, tossing for 2-3 minutes until heated through.

DIVIDE between 4 serving bowls. Garnish with extra spring onions and crispy fried shallots.



Everyday Food

Recipe courtesy of the Country Kitchens team