

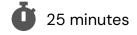


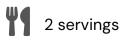


Tan Tan Chicken Ramen

with Garlic Chilli Oil

A creamy and savoury peanut butter ramen broth, cooked with flavourful diced chicken thighs, served with egg noodles, fresh toppings and a drizzle of garlic chilli oil.







Add to it!

You can add boiled eggs, fresh corn kernels, diced red capsicum, shredded seaweed nori sheets, sesame seeds, sliced pickled radish or edamame beans. You could also serve with a side of Asian greens or broccolini.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

7g 30

19g

FROM YOUR BOX

SPRING ONIONS	1 bunch
GARLIC	2 cloves
BUTTON MUSHROOMS	150g
CARROT	1
EGG NODDLES	1 packet
DICED CHICKEN THIGHS	300g
PEANUT BUTTER	2 slugs

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari), dried chilli flakes

KEY UTENSILS

2 saucepans

NOTES

Use dried chilli flakes to taste or omit all together if preferred.

Use sesame oil to cook for extra flavour

No gluten option - noodles are replaced with rice noodles. Cook according to packet instructions or until al dente.





1. PREPARE THE INGREDIENTS

Bring a saucepan of water to a boil.

Thinly slice spring onions (reserve green tops for garnish), garlic and mushrooms.



2. COOK THE NOODLES

Add noodles to boiling water. Cook according to packet instructions or until al dente. Drain and rinse well with cold water.



3. MAKE THE GARLIC OIL

Heat a large saucepan over medium heat with 1/4 cup oil. Add 1/2 sliced garlic and cook, stirring, for 3-4 minutes until garlic is just golden. Remove to a bowl and stir in 11/2 tsp chilli flakes (see notes). Keep pan over heat for step 4.



4. BROWN THE CHICKEN

Increase heat to medium-high and add extra oil (see notes). Season chicken with 2 tsp soy sauce and pepper. Add to saucepan and cook for 5 minutes, stirring. Add mushrooms, spring onions and remaining garlic. Cook for further 3 minutes.



5. SIMMER THE RAMEN

Add 1 L water, peanut butter and 11/2 tbsp soy sauce to a jug and whisk to break up and lumps. Pour into saucepan and mix to combine. Simmer broth for 10 minutes. Season to taste with soy sauce and pepper.



6. FINISH AND SERVE

Divide noodles among bowls. Ladle in ramen. Top with julienned carrot. Drizzle over garlic chilli oil and garnish with reserved spring onion green tops.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



