

# MARLEY SPOON



## Chicken Mee Goreng

with Bok Choy



30min



2 Servings

Mee Goreng is an Indonesian-style stir-fried noodle dish that doesn't hold back on the big, bold flavors. We stir-fry ramen noodles in a sweet and spicy sauce made with tamari, stir-fry sauce, and chili garlic sauce along with tender chicken, fresh Fresno chiles, baby bok choy, and pre-shredded broccoli. If you're not a fan of spice, you can omit the chiles for a milder bite.



## What we send

- garlic
- 1 Fresno chile
- ½ lb baby bok choy
- 10 oz pkg chicken breast strips
- 2 oz tamari soy sauce <sup>6</sup>
- 3 oz stir-fry sauce <sup>1,6</sup>
- 12 oz broccoli coleslaw blend
- 2 (2½ oz) ramen noodles <sup>1</sup>
- 1 lime
- ½ oz chili garlic sauce

## What you need

- kosher salt & ground pepper
- neutral oil

## Tools

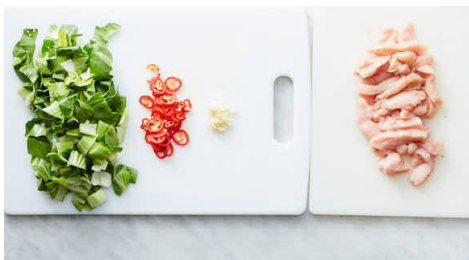
- large pot
- large skillet

## Allergens

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 530kcal, Fat 18g, Carbs 30g, Protein 45g



### 1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Finely chop **2 teaspoons garlic**. Thinly slice **chile**. Slice **bok choy** crosswise into 1-inch ribbons.

Pat **chicken** dry; season all over with **salt** and **pepper**.



### 4. Cook veggies

Heat **1 tablespoon oil** in same skillet over medium-high. Add **broccoli coleslaw** and **chiles**; cook, stirring, until slaw is slightly wilted, 2-3 minutes. Add **bok choy** and **garlic**; cook until bok choy is bright green and garlic is fragrant, 1-2 minutes more.



### 2. Make sauce

In a small bowl, whisk combine **tamari**, **stir-fry sauce**, **chili garlic sauce**, and **2 tablespoons water**. Set aside until step 6.



### 5. Cook noodles

Meanwhile, add **noodles** to pot with boiling **salted water** and cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Drain noodles.



### 3. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **chicken** and cook, undisturbed, until well browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 1 minute more. Transfer to a plate.



### 6. Finish & serve

Add **noodles**, **chicken**, and **sauce** to skillet with **veggies**. Cook over high heat, tossing, until noodles are well coated and have absorbed most of the sauce, 2-3 minutes. Season to taste with **salt** and **pepper**. Cut **lime** into wedges.

Serve **noodles** with **lime wedges** alongside. Enjoy!