



## Chicken Curry Mee Goreng

with Bok Choy



ca. 20min



2 Servings

A popular Malaysian street food, Mee Goreng features stir-fried noodles in a vibrant sweet and spicy sauce. Lean chicken breast strips and delicate egg ribbons add healthy protein to our version, which cooks up in a flash! We stir-fry the al dente noodles with baby bok choy, scallions, and our special homemade sauce until the flavors meld—and before you know it, dinner is served!



## What we send

- 2 (2½ oz) ramen noodles <sup>1</sup>
- 1 Fresno chile
- 3 oz stir-fry sauce <sup>1,6</sup>
- ¼ oz curry powder
- 2 oz dark brown sugar
- ½ lb baby bok choy
- 2 scallions
- 10 oz pkg chicken breast strips

## What you need

- ketchup
- 2 large eggs <sup>3</sup>
- kosher salt & ground pepper
- neutral oil

## Tools

- large saucepan
- medium nonstick skillet

## Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 570kcal, Fat 19g, Carbs 38g, Protein 44g



### 1. Cook noodles

Bring a large saucepan of **water** to a boil.

Once water is boiling, add **noodles**; cook, stirring occasionally, until al dente and noodles come apart, about 2 minutes. Drain, then rinse with cold water.

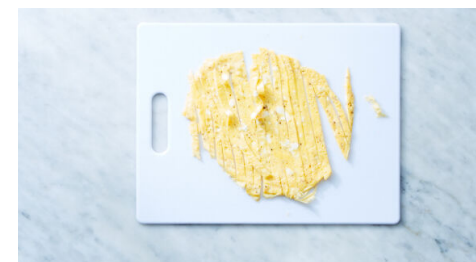
Finely chop half of the **fresno chile**.



### 2. Prep ingredients

In a small bowl, stir together **stir-fry sauce, curry powder, 3 tablespoons ketchup, 1 tablespoon brown sugar, and 2 tablespoons water**.

Trim **bok choy**; cut into 1-inch pieces, keeping dark greens separate. Trim **scallions**; cut into 1-inch pieces, keeping dark greens separate. Pat **chicken** dry.



### 3. Cook eggs

In a small bowl, whisk together **2 large eggs** with **a pinch each of salt and pepper**.

In a medium nonstick skillet, heat **2 teaspoons oil** over medium-high. Add eggs; swirl to coat skillet. Cook until eggs are set, 1-2 minutes. Slide onto cutting board and cut into ¼-inch ribbons.



### 4. Cook chicken & vegetables

Heat **2 teaspoons oil** in same skillet over high. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom and nearly cooked through, 3 minutes. Add **light bok choy greens, scallion whites and light greens, and chopped fresno**. Stir and cook until chicken is cooked through and bok choy is crisp-tender, 2 minutes more. Season with **salt and pepper**.



### 5. Stir-fry noodles

Add **noodles** and **stir-fry sauce mixture**. Cook, stirring and tossing, until sauce coats noodles, 2-3 minutes. Add **dark bok choy greens, dark scallion greens** and **egg ribbons**; mix until greens are wilted.



### 6. Serve

Divide **chicken curry mee goreng with bok choy** between serving bowls. Enjoy!