

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 Chinese egg noodles in a sweet and spicy sauce made with tamari, stir-fry sauce, and Sriracha along with tender pieces of chicken, fresh Fresno chiles, baby bok choy, and pre-shredded broccoli. If you're not a fan of spice, you can omit the Fresno chiles for a milder bite.

What we send

- 1 Fresno chile
- ½ lb baby bok choy
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz tamari soy sauce ¹
- 3 oz stir-fry sauce ^{1,2}
- 1 pkt Sriracha
- 12 oz broccoli coleslaw blend
- 1 lime
- garlic
- 2 (2½ oz) Chinese egg noodles ^{3,2}

What you need

- kosher salt & ground pepper
- neutral oil

Tools

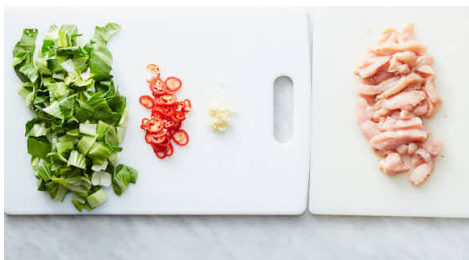
- large pot
- large skillet

Allergens

Soy (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 16g, Carbs 75g, Protein 51g



1. Prep ingredients

Bring a large pot of **water** to a boil. Finely chop **2 teaspoons garlic**. Thinly slice **fresno chile**. Slice **bok choy**, crosswise, into 1-inch ribbons. Pat **chicken** dry; thinly slice into strips, and season all over with **salt** and **pepper**.



4. Cook veggies

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



2. Make sauce

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



5. Cook noodles

Meanwhile, add **all of the noodles** to boiling water and cook, stirring occasionally, until al dente and noodles come apart, 4-5 minutes. Drain noodles.



3. Cook chicken

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **chicken** and cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until chicken is 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** garnished with **lime wedges** for squeezing over top. Enjoy!