



## Chicken Mee Goreng

This dish is pure Singapore! The name means fried noodles in Malay, but it has its roots in the Indian community. Noodles aren't common in Indian food, but this is the Singaporean Indians' take on the stir-fried noodles of their Chinese compatriots, often with some Western tomato sauce thrown in. Thick fresh yellow wheat noodles are traditional and chilli and kecap manis (thick dark sweet soy sauce) complete the multi-cultural melange. If you don't have Sambal Goreng, add a couple of cloves of crushed garlic with the chicken and add a tablespoon of chilli paste (like sambal oelek) mixed with a tablespoon of tomato ketchup instead of the Sambal Goreng.

**Serves 2**

### INGREDIENTS

- 100g potato, peeled, cut into 2cm dice
- 225g fresh Hokkien noodles
- About 2 stems choy sum (about 65g)
- 6 green onions, sliced on the diagonal
- 1 piece fresh hard bean curd, diced (about 90g)
- 2 tablespoons Sambal Goreng, plus extra for serving
- 1 tablespoon kecap manis
- 1 tablespoon oyster sauce
- ¼ cup water
- 2½ tablespoons vegetable oil, or more if needed
- ½ brown onion, cut into slivers
- 150g chicken thigh fillet, cut into bite-sized pieces (about 3cm)
- 1 egg
- ½ lime

### METHOD

1. Bring a saucepan of salted water to the boil. Add potato and boil for about 8 minutes, until just tender then drain well and set aside to cool.
2. Meanwhile, put noodles in a colander, rinse under warm water easing them apart with your fingers. Set aside to drain well.
3. Separate choy sum leaves, cut any large ones in half and slice the thick end of any stems.
4. Place in a bowl with green onion, bean curd and cooled potato. Set aside.
5. Combine Sambal Goreng, kecap manis, oyster sauce and water. Set aside.
6. Line bowls of ingredients up beside the stove in the order they'll be added to the wok.
7. Heat wok over high heat.
8. Add half the oil then onion and stir for 2–3 minutes, until lightly coloured.
9. Add chicken and stir-fry for about 1 minute, until opaque all over.
10. Add remaining oil then noodles and stir-fry for 1 minute.
11. Add potato, green onion, bean curd, choy sum and Sambal Goreng mixture and stir for a further 2 minutes or so until everything is well combined and heated through.
12. Push to one side of the wok, crack in egg and scramble for 30 seconds or so, until almost set. Toss to combine well with noodles.
13. Serve chicken mee goreng immediately with lime and extra Sambal Goreng on the side.