



Mie goreng and chicken toastie



Serves 2

Recipe by Tim Bone



20 minutes

INGREDIENTS

- 500 g chicken tenderloins
- ½ cup sweet chilli sauce
- ½ cup sweet soy sauce
- 2 tbsps extra virgin olive oil
- ¼ cup spring onion, sliced
- 1 pack of mie goreng instant noodles
- 150 g chilli-infused cheese, sliced
- ½ cup kewpie mayonnaise
- 4 slices of sourdough bread
- 50 g salted butter
- Sea salt flakes, to serve

DIRECTIONS

1. Place chicken tenderloins in a bowl. Add ½ of the sweet chilli sauce and ½ of the sweet soy sauce, reserving the extra sauce for later. Stir to combine.
2. Cover and marinate in the fridge for at least 30 minutes. This could even be done the day before.
3. Heat the frying pan over medium heat. Add the olive oil. Add the chicken tenderloins and cook for 4 minutes either side until chicken is caramelised and cooked through. Place onto a plate.
4. Cook noodles in a pot or microwave as per packet instructions. Drain noodles. Add flavour sachets, a good drizzle of sweet chilli sauce and sweet soy sauce and stir to combine.
5. To build the toasties, place two slices of bread onto a board. Top with one layer of the chilli cheese. Add the chicken tenderloins, spring onion and noodles. Top with a good drizzle of kewpie mayonnaise.
6. Add another layer of the chilli cheese and place the remaining slices of bread on top.
7. Heat a heavy-based frying pan over medium heat. Add the butter. When the butter melts, add the toasties to the pan and cook for a few minutes either side until golden and crunchy.
8. Serve with a sprinkle of extra sliced spring onion and a pinch of sea salt.



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