

# Curry mee with chicken and egg noodles

Total time **35 mins** 15 mins preparation time 20 mins cooking time

## INGREDIENTS

10 portion(s)

**For the curry mee:**

<b>100 ml</b>	vegetable oil
<b>1 kg</b>	chicken breast, thinly sliced
<b>30 g</b>	garlic (6 cloves), finely chopped
<b>200 g</b>	onion, cut into thin wedges
<b>60 g</b>	red curry paste
<b>200 ml</b>	<u>Kikkoman Wok Sauce - Teriyaki</u>
<b>1.5 litre</b>	coconut milk
<b>1.5 litre</b>	chicken stock
<b>30 ml</b>	fish sauce
<b>200 g</b>	sugar snap peas
<b>600 g</b>	egg noodles (or rice noodles)
<b>300 g</b>	mung bean sprouts
<b>5</b>	eggs, hard-boiled and halved
<b>Garnish:</b>	
<b>30 g</b>	mint
<b>30 g</b>	coriander

## PREPARATION

### Step 1

Heat the oil in a large wok or pot and fry the chicken strips for 1–2 minutes. Add the garlic and onion and fry for a further 2–3 minutes until fragrant. Transfer everything to a bowl and set aside.

### Step 2

Add the red curry paste to the pot and sauté for about 1 minute. Stir in the Kikkoman Wok Sauce – Teriyaki until well combined.

### Step 3

Pour in the coconut milk and chicken stock and simmer over medium heat for about 10 minutes. Season to taste with the fish sauce.

### Step 4

Add the sugar snap peas and the chicken-onion mixture and cook for a further 3–4 minutes—the sugar snap peas should remain slightly crisp.

### Step 5

Cook the noodles separately according to the packet instructions. Divide among bowls and ladle over the hot broth with chicken and sugar snap peas. Add the mung bean sprouts and half a boiled egg to each bowl. Garnish the finished curry mee with mint and coriander.