



Indonesian Noodles with Chicken & Egg



We used our [Indonesian Padang](#) spice blend for this recipe, but try our [Indonesian Aceh](#) for a more family-friendly version! We served it with a simple stir-fry of green vegetables in sesame oil & hoisin. serves 4

- 250g thick egg noodles (dried weight)
- 1/2 packet of Indonesian Padang spice (or see above)
- 1 small onion, finely chopped
- thumb-sized piece of galangal (or ginger), finely chopped
- 4 cloves garlic, crushed
- 1 tbsp vegetable or groundnut oil
- 1 tbsp soy sauce
- 1 tsp prawn paste
- 1 tbsp peanut butter
- 1 tsp brown sugar
- 50g coconut cream (1/4 block)
- 250 ml water
- 1 small red chilli, finely chopped (optional)



bit spicy

- 2 large chicken breasts, sliced
 - 3 hard-boiled eggs, quartered
 - to serve, chopped fresh coriander and lime segments
1. Pour boiling water over the noodles in a pan and leave to stand for a few minutes. If they are still a little al dente for your taste, simmer for a couple of minutes, then drain.
 2. Combine the soy sauce, prawn paste, peanut butter, sugar, garlic and galangal with the coconut cream and about 50ml hot water, to make a paste.
 3. Heat a large wok, add the oil and cook the paste for a few minutes. Add the chicken, onion and chilli and stir fry until just cooked, adding enough water to make a smooth sauce.
 4. Add the noodles and combine, before stirring in the coriander and garnishing with the egg.
 5. Serve with a squeeze of lime.