



Fried Noodles with Chicken

SERVES 6-8

Thanks to the Chinese, noodles and stir frying have become a fixture of Indonesian cuisine. Many Chinese immigrants traveled to Indonesia, carrying with them the ingredients and traditions of their homeland. You can find fried noodles in many places, and they may include only vegetables or the addition of chicken, shrimp, or pork. There's not a particular type of noodle that you must use, but I prefer the long thin egg noodles typically sold in Asian markets. Be sure to have all your ingredients prepped and ready to be added since this dish cooks very quickly. It's wonderful as leftovers too!

INGREDIENTS

8 ounces thin Chinese noodles (such as Lo Mein)	2 cloves garlic, minced
2 tablespoons plus 1 teaspoon kosher salt	1 tablespoon ginger, minced
3 tablespoons canola oil or coconut oil	1 tablespoon rice vinegar
4 chicken thigh, boneless and skinless, cut into 1" pieces	1 tablespoon kecap manis (sweet soy sauce)
2 carrots, peeled and cut into 1/8" strips	1 tablespoon dark soy sauce
2 stalks celery, shaved with a vegetable peeler	2 large eggs, beaten
1 yellow onion, chopped	½ teaspoon black pepper
1 ½ cups cabbage, chopped	2 green onions, thinly sliced

PROCESS:

Bring a 2-quart pan of water to a boil over high heat. Add the 2 tablespoons salt and the noodles. Stir and cook until tender, according to package instructions. Drain and rinse with cold water. Set aside.

In a large skillet, heat the oil over medium-high heat. Season the chicken with the remaining 1/2 teaspoon salt. Add to hot skillet and cook until the chicken is cooked through, about 5 minutes. Transfer to a plate and set aside.

To the same skillet, add the carrots, celery, and onion and cook until just soft, about 5 minutes. Add the cabbage, garlic, and ginger and stir for 1 minute. Add the noodles and chicken and stir in the rice vinegar, kecap manis, and soy sauce. With a spoon, make a well in the center of the mixture and add the



eggs and pepper. Let cook, stirring to scramble, for about 1 minute, until the eggs are just set. Give one last stir to incorporate the eggs into the noodles and transfer to a bowl or platter. Top with green onions and serve.