

Easy Mi Goreng With Fried Egg



Preparation time: 15 mins

Serves: 1 person

User Rating: ★★★★★

Publication: 2 April 2020

Categories: Meals for One

Everyone has Mi Goreng in their cupboard but have you ever thought about how to take it to the next level to turn it into a gourmet creation? Below, we have Mitch Orr's take on the pantry staple for a quick, easy and delicious meal idea.



Ingredients

- 1 egg
- 1 packet Mi Goreng
- 1 chicken thigh fillet
- 100g dry shiitake
- 1 clove garlic, finely diced/equivalent ginger, finely grated
- 50ml Shaoxing
- 1 bunch scallions, green part finely sliced
- 500ml water
- Soy sauce, to taste

Method

1. Make a mushroom stock with the water, the white part of the scallion, the Shaoxing, a splash of soy sauce and the seasoning packet from the Mi Goreng. Bring to the boil for 3 minutes.
2. Add the chicken thigh and turn the heat off. Once the stock has cooled to room temperature remove the chicken thigh, slice finely and save for later.
3. Strain the stock but keep the shiitake. Slice them finely and toss with some soy sauce.
4. Bring the stock back to the boil in order to cook the noodles.
5. In another pan, sauté the garlic and ginger while the noodles cook. Add the sliced shiitake and continue to sauté. Once combined, add the chicken thigh.
6. Strain the noodles and keep the stock to serve. Add the sautéed shiitake, garlic, ginger, chicken thigh and packet sauces from the Mi Goreng to the noodles. Add the sliced scallions and toss everything together well.
7. In a separate non-stick fry pan, shallow fry the egg over high heat, allowing the white to get golden and crispy while keeping the yolk runny.
8. Serve the fried egg on top of the noodles, with the mushroom soup on the side.

By Mitch Orr

Notes

Want to know how to make perfect fried eggs, every time? [Discover our easy fried eggs recipe today!](#)

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
1019g	3930kj 939kcal	49.4g	55.9g	18.8g	47.7g	5.2g	1100mg	6.9g
Vitamin D								
3.1µg								

All nutrition values are per serve.