

# Chili Pan Mee



Chili Pan Mee -- a popular Hakka noodle dish in Malaysia. In this version, the main ingredient -- Organic Handmade Pumpkin Pan Mee is made using 20% fresh organic vegetable, which gives its vibrant colour and extra dietary fibre. Added with fresh vegetables, pumpkin beancurd, minced chicken and a sunny-side-up egg, it makes a nutritionally balanced meal that satisfies your taste buds! This recipe is so versatile that you can always tweak the recipe to your own preference by adding more toppings and ingredients to your Pan Mee.

## Key facts

- Servings: 4 persons
- Preparation time: 10 minutes
- Cooking time: 35 minutes
- Total time: 45 minutes

## Ingredient

### Ingredient A

- 4 Eggs (1 egg/person)
- 200g Organic Handmade Pumpkin Pan Mee (1 piece/person)
- 100g Organic Raw Peanut Kernels (grounded)
- 50g Organic Coriander (chopped)
- 200g Zenxin Pumpkin Beancurd (sliced)
- 50g Organic Spring Onions (chopped)

### Ingredient B (for minced chicken)

- 3 tablespoons Pure Olive Oil
- 100g Chicken Breast
- 2 tablespoon Oyster Sauce
- 2 tablespoon Organic Black Bean Soy Sauce
- 2 tablespoon Dark Soy Sauce
- Half Organic Onion
- 4 cloves Organic Garlic
- 50g Qing Yuan Organic Dried Black Fungus (sliced)
- 50g Organic Brown Shiitake Mushroom (sliced)
- 50g Organic Pumpkin (cubed)

### **Ingredient C (for chili paste)**

- 3 tablespoons Pure Olive Oil
- 2 piece Organic Onion (minced/blended)
- 6 cloves Organic Garlic (minced/blended)
- 10g Organic Red Chili Mathania (minced/blended)
- 5 pieces red chili (minced/blended)
- ½ teaspoon salt
- ½ teaspoon sugar
- 3 tablespoons Pure Olive Oil
- 

### **Method:**

#### **Chili Paste**

1. Add all ingredients for chili paste, except for salt and sugar, into a food processor, and process until finely chopped.
2. Heat oil in a pan over medium heat.
3. Add in the finely chopped ingredients and saute until the chili paste appears quite dry, and darker in colour.
4. Season with salt and sugar, stir occasionally, to avoid burning the mixture. It would take about 20 minutes.
5. Once done, place in a bowl for later use.

#### **Minced Chicken**

1. Mince chicken breast, garlic and onion. Cut soaked black fungus and brown shiitake mushroom into slices, and cut pumpkin into cubes.
2. Heat oil in a pan over medium heat. Add minced garlic and minced onions saute until it is golden brown.
3. Add minced chicken, cubed pumpkin, sliced brown shiitake mushroom and black fungus and stir fry until there is change in colour.
4. Add oyster sauce, black bean soy sauce and dark soy sauce. Stir fry for about 2 minutes.
5. Once done, place it in a bowl for later use.

#### **Assemble**

1. Bring a pot of water to boil, cook pumpkin pan mee for 5 minutes. When the pan mee is ready, scoop them into the serving bowls.
2. Cut pumpkin beancurd into small pieces and fry over a low heat until it is golden brown.
3. Heat oil in a pan over medium heat and fry the eggs.
4. Assemble the chili pan mee by topping the cooked minced pork, pumpkin beancurd, sunny-side-up eggs and chili paste on the pan mee.
5. Garnish the pan mee with grounded organic raw peanut kernels, chopped coriander and spring onions.
6. Serve immediately.