



#CHECK IT OUT

Satiate your spicy cravings with Mr. Noodles Korean Super Spicy!

Some foods not only fill our stomach when hunger calls but directly reach the soul, and a warm bowl of noodles is definitely one of them! A comforting and spicy bowl of noodles made with Mr. Noodles Korean Super Spicy that is bursting with umami flavours and replete with delicious toppings truly reaches the heart.

Mr. Noodles Korean Super Spicy can be your companion for any occasion – while watching a movie or your favourite series, during the changing seasons be it a rainy summer day or chilly winter evening, on days when you are too tired to prepare a full meal, or on lazy days when you just feel like slurping a delicious bowl of noodles.

It is extremely easy to prepare but tastes addictively delicious!

Ingredients

2 packs Mr. Noodles Korean Super Spicy
Mr. Noodles Korean Super Spicy spice mix (included in the pack)
Mr. Noodles Korean Super Spicy dried vegetables (included in the pack)
650ml water
1 tbsp gochujang paste
1 tbsp ketchup
1 tsp chilli flakes

6 pieces tofu
9 pieces chicken balls
1 egg
2 spring onion greens
2 tsp chilli oil
Oil for frying

Method

Let the water come to a rolling boil and crack in two packs of Mr. Noodles Korean Super Spicy. Let it cook for two minutes and then add the spice mix and dried vegetables that are included in the packet, along with gochujang paste and ketchup. Let this cook for 3-4 minutes.

Meanwhile, bring enough oil to temperature and deep fry the tofu and chicken balls until they are puffy and golden. Also boil an egg so that the centre is soft when sliced open. Once the noodles are cooked, turn off the flame and stir in the fried tofu and chicken balls along with chilli flakes.

Serve this in a large bowl while still piping hot and garnish with the sliced egg, chilli oil and freshly chopped spring greens. Slurp and enjoy!

By Fariha Amber
Food & Photo: Fariha Amber

Jazz up your dishes with

PRAN Hot Tomato Sauce

The perfect blend of ingredients and right mix of spices can turn ordinary food into mouth-wateringly delicious. PRAN Hot Tomato Sauce is one key ingredient that can bring together a variety of flavours to create food which is appetising.

The triad of flavours in PRAN Hot Tomato Sauce that includes a little bit of sweet, tangy, and spicy can be used as a dip for various fried delicacies and can also add zing to any savoury dish, heightening its flavour profile.

Chicken cashew nut salad is one of the many dishes that can be prepared using PRAN Hot Tomato Sauce.

Ingredients

300g chicken breast fillets
½ cup yellow bell pepper
½ cup green bell pepper
2 spring onions
2 cloves garlic
100g cashew nuts
½ cup corn flour
1 tsp salt
1 tsp chilli powder
1 tsp sesame oil
Vegetable oil for frying
For the stir fry sauce —
½ tsp Sichuan pepper
1 tsp Chinese 5 spice
3 tbsp soy sauce
1 tbsp vinegar
1 tsp fish sauce

2 tbsp PRAN Hot Tomato Sauce
1 tbsp chilli sauce
½ tsp corn flour

Method

Cut chicken into strips and sprinkle over chilli powder and salt. Dust with corn flour to coat well and deep fry the pieces in hot oil. Once golden brown and crispy, drain them.

In a wok, take one tablespoon of vegetable oil and toast the cashew nuts for a minute. Remove them and add sliced garlic and onion. Sauté for a minute and then add chopped bell peppers.

Cook this for a while and add back the chicken and cashews. Combine the ingredients for stir-fry sauce and pour it over. Stir well to combine until the sauce thickens and turns glossy.

Lastly, finish off with a drizzle of sesame oil and chopped spring onion greens.

By Fariha Amber
Food and Photo: Fariha Amber

