

# Chinese Chicken Noodles



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4-6 portions

## INGREDIENTS

30ml Soy Sauce  
40g Honey  
1 tsp Chinese Five Spice  
1 tsp Chopped Garlic  
600g Diced Chicken  
400g Noodles  
1 Spring Onion  
100g Onions  
150g Cabbage  
75g Carrots  
75g Sliced Peppers  
10ml Cooking Oil

## METHOD

Combine the soy sauce with the honey, Chinese five spice and chopped garlic to make a marinade. Mix the marinade with the diced chicken and place in the fridge for at least 2 hours. Soak the noodles in boiling water for 10 minutes until soft, then drain. Chop the spring onion and place to one side. Peel and slice the onions, core the cabbage and finely slice it. Peel and grate the carrots, then chop and slice the peppers. Heat the oil and stir fry the marinated chicken for 10 minutes until fully cooked. Add the onions, cabbage, carrots, peppers and chopped spring onion and cook for 3 mins. Add the noodles and gently reheat before serving.