Szechuan Pickle & Chicken in Noodle Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- pork/chicken broth
- egg noodles/instant noodles
- vegetable oil
- lean pork/chicken breast, thinly sliced
- szechuan pickle, rinse & thinly sliced
- soy sauce
- a dash of black pepper
- a pinch of sugar
- garlic, finely minced

Instructions

- Cook the noodles according to the instructions on pack. Drained & put in a serving bowl
- Bring broth to boil & keep hot
- Heat oil on a frying pan, saute garlic till fragrant before adding chicken or meat & stir-fry over higher heat for 3-4mins
- Add bean paste & stir for a while, say about 1 min. Add soy sauce, pickle & a pinch of sugar, continue to stir-fry for another 1 minute
- Add the hot soup into the bowl of noodles before spooning the mixture on top
- A dash of pepper to add aroma
- Serve hot