



Steamed chicken & daikon with sesame sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 100 grams of chinese wheat noodles
- 2 small chicken breasts, sliced
- 2 table spoons of rice wine
- 1 small daikon, peeled and sliced into 2 cm thick sections
- 6 table spoons of Japanese sesame sauce
- bunch of sunflower sprouts
- 1 spring onion, sliced
- 2 table spoons of black sesame seeds

Instructions

1. Marinate chicken breast in rice wine, about 30 min.
2. Arrange chicken breast and daikon slices on a plate, steam over high heat about 12 min.
3. Cook noodles according to instruction on the package.
4. Arrange noodles on the serving plate, sprinkle with steamed chicken slices, sunflower sprouts, spring onion and black sesame.
5. Put daikon at a side.
6. Pour over with sesame sauce.