



Five spice chicken noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 chicken breasts, cut in bite size pieces
- 2 tablespoons of soy sauce
- 2 teaspoons of five spice powder
- 1 bell pepper, sliced thinly
- 1 cup of napa cabbage, sliced
- 1 cup of spinach leaves, sliced
- 1 can of baby corn, halved
- 150 grams of chinese instant noodles
- 1/2 cup of water
- 1 tablespoon of guilin chili sauce
- 2 tablespoons of soy bean paste
- 1 tablespoon of potato starch
- beni shoga - for garnish

Instructions

1. Soak noodles in hot water till done. Pour with cold water and drain.
2. Marinate chicken in soy sauce for about 30 minutes.
3. Sprinkle chicken with five spice powder, mix well.
4. Heat 1 tablespoon of oil in the wok and fry chicken till done. Remove from the wok.
5. Heat 1 tablespoon of oil and fry bell pepper and baby corn about 4 minutes. Remove from the wok.
6. Fry napa cabbage and spinach, 2 minutes. Remove from the wok.
7. Reheat noodles in the wok, add vegetables and chicken mix well.
8. Mix guilin sauce, soy paste with water and potato starch.
9. Pour into the wok, mix well, fry 3 minutes.

10. Serve garnished with beni shoga.