



Recipe

Kylie Kwong's Stir-fried Hokkien Noodles
with Chicken, Bean Sprouts and Fresh Chilli

Kylie Kwong's Stir-fried Hokkien Noodles with Chicken, Bean Sprouts and Fresh Chilli

Serve as a meal for 4 or as part of a shared meal for 4- 6.

Ingredients:

400 g chicken thigh fillets,
cut into 2cm (1 in) slices
3 tablespoons vegetable oil
1 small red onion, cut in half and
then into thick wedges
12 ginger slices
1 x 450g packet cooked
Hokkien noodles
2 tablespoons shao hsing wine
or dry sherry
1 tablespoon brown sugar
2 tablespoon *tamari / light soy sauce
1 tablespoon malt vinegar
1 teaspoon sesame oil
1 cup fresh bean sprouts
½ cup of spring onion julienne
2 large red chillies, finely sliced
on the diagonal

Method:

1. Heat oil in hot wok until surface seems to shimmer slightly. Add chicken and stir-fry for 1 minute.

Remove from wok and set aside.

2. To the hot wok, add onion and ginger and stir-fry for 1 minute or until onion is lightly browned.

3. Toss in noodles, reserved chicken, wine or sherry, sugar, tamari/soy sauce, vinegar and sesame oil and stir-fry for 1 ½ minutes.

4. Add bean sprouts, spring onion and half the chilli and stir-fry for a further 30 seconds or until chicken is cooked through and the noodles are hot.

5. Arrange noodles in bowls, top with remaining chilli and serve immediately.



*Tamari contains little to no wheat and is therefore an excellent substitute for light soy, which contains wheat.