



Hoisin Chicken Noodles

 TOTAL TIME: 30 min
 LEVEL: easy
 YIELD: 4 servings

Rich thick hoisin sauce is mixed with soy, garlic and ginger for a sweet and salty noodle dish that packs a flavour punch.

Ingredients

300g noodles
1 broccoli, chopped
1 Tbsp brown sugar
¼ C soy sauce
2 Tbsp hoisin sauce
2 Tbsp fresh ginger, minced
½ tsp chili flakes
salt + pepper
450g chicken breast, diced
1 Tbsp oil
3 garlic cloves, minced
1 red capsicum, diced
300g mushrooms, sliced
5 spring onions, chopped

Directions

1. Cook noodles according to package directions. Add the broccoli during the last 5 minutes of cooking. Drain and set aside.
2. Meanwhile whisk together the brown sugar, soy sauce, hoisin sauce, ginger, chili flakes, salt and pepper in a small bowl.
3. Dice chicken and season with salt and pepper.
4. Heat oil in a frying pan on medium heat. Cook chicken for 7-8 minutes or until just golden. Set aside.
5. Add garlic, capsicum and mushrooms to the pan. Cook for 5 minute until soft.
6. Add the noodles, chicken, broccoli and sauce to the pan. Toss everything to combine and cook until heated through. Garnish with spring onions and serve.