



Asian Chicken with Pasta Recipe

Ingredients

- 1/2 lb boneless skinless chicken thighs
- 10 ounces chow mein noodles
- 3 tablespoons peanut oil
- 2 garlic cloves (minced)
- ½ cup shredded cabbage
- ¼ cup shredded carrots
- 1 tablespoon soy sauce
- 1 tablespoon oyster sauce
- 2 tablespoons water
- Sliced green onion
- Sesame seeds

MARINADE

- ½ tablespoon soy sauce
- 1 teaspoon oyster sauce
- ½ tablespoon Worcestershire sauce
- 1 teaspoon rice wine
- 3 dashes white pepper
- 1 teaspoon sugar
- ½ teaspoon sesame oil

Directions

Rinse the fresh egg noodles with cold water, drain the excess water and set aside.

In a small bowl combine ½ tablespoon soy sauce, 1 teaspoon oyster sauce, Worcestershire sauce, wine, white pepper, sugar, and sesame oil. Add the chicken and allow the chicken to sit in the marinade for 15 minutes.

Heat 1 tablespoon of the peanut oil in a wok over medium-high heat. Add the chicken into the pan and stir-fry until slightly charred and blackened on both sides and fully cooked (the internal temperature has reached 165 degrees F.). Remove the chicken from the wok and transfer to a bowl.

Clean the wok and heat the remaining 2 tablespoons of oil. Add in minced garlic and stir-fry until light brown. Add the shredded cabbage and carrot and stir a few times. Stir in the noodles, soy sauce, oyster sauce, and water. Continue to cook until the noodles are well blended with the seasonings and cooked through. Top the noodles with the chicken and garnish with sliced green onion and sesame seeds.