



Honey Soy Chicken

Serves 4

1 Packet (450g) Fantastic Fresh Hokkien Noodles

500g Chicken Breast fillets, sliced
2 tablespoons honey
2 tablespoons soy sauce
2 tablespoons olive oil
1 tablespoon minced ginger
2 garlic cloves, crushed
2 carrots, thinly sliced
1 red capsicum, sliced
150g broccoli florets
100g field mushrooms, sliced
6 spring onions, chopped
1/2 cup salted cashew nuts

1. Prepare the noodles as packet directs, drain and keep warm.
2. Mix the honey, soy sauce and 1 tablespoon water in a small bowl and set aside.
3. Heat the oil in a wok and add the garlic and ginger, saute for 30 seconds. Add chicken and cook for 2-3 minutes.
4. Add the carrots, capsicum, broccoli and mushrooms and stir-fry over a high heat for 4-5 minutes until tender.
5. Add the spring onions and fry for 1 minute. Stir through the noodles and sauce with the vegetables and heat through. Garnish with nuts and serve.



Fresh Noodle Packet Directions

Place noodles in a bowl and cover with boiling water. After 3 minutes, separate with a fork and drain. Noodles are now ready to add to your favourite meal.

Serving suggestion

Serve Honey Soy stir-fry mixture over noodles.

Noodle alternatives

Fantastic Fresh Hokkien Thin Noodles, 450g