

Takeaway Style Chicken Chow Mein

Ingredients

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- 1 tbsp oil
- 2 chicken breasts
- 1 chicken stock cube
- 2 onions, sliced
- 1/2 tsp salt
- 2 tbsp light soy sauce
- 1 pack stir fry veg with beansprouts
- 4 spring onions, sliced
- 300g egg noodles
- Dark soy sauce to taste

Method

- 1.** Poach the chicken breasts in a little chicken stock for 15 minutes until cooked through.
- 2.** Once cooled, slice the chicken breasts.
- 3.** Cook the noodles as per the pack instructions.
- 4.** Add the oil to a hot wok.
- 5.** Add in the onion and cook for 2-3 minutes.
- 6.** Add in the salt and light soy sauce. Stir for 30 seconds.
- 7.** Add in the slices of cooked chicken and heat through. About 5 minutes.
- 8.** Now add the cooked and drained noodles and toss to combine.
- 9.** When warmed add the dark soy, toss to coat well.
- 10.** Serve topped with sliced spring onions.