

Takeaway Style Chicken Chow Mein



Ingredients

- 2 chicken breasts
- 1 chicken stock cube
 - 200ml water
 - 1 tbsp oil
- 2 medium onions, sliced
 - 1/2 tsp salt
- 2 tbsp light soy sauce
- 1 pack beansprouts
- 800g cooked and cooled egg noodles
- Dark soy sauce to taste
- 4 spring onions, sliced

Methods

1. Put the chicken breasts in a pot with the chicken stock cubes and water.
2. Bring to the boil and then reduce the heat and simmer gently for 12 minutes.
3. Remove from the pan and allow to cool.
4. When the chicken breasts have cooled, slice them.
5. Add the oil to a hot wok.
6. Add in the onion and cook for 2-3 minutes.
7. Add in the salt and light soy sauce. Stir for 30 seconds.
8. Add in the slices of cooked chicken and heat through.
9. Now add the noodles and beansprouts, toss to combine, when warmed add the dark soy, toss to coat.
10. Serve topped with the sliced spring onions.