

Yakisoba Chicken

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

Japanese buckwheat flour noodles with chicken at their best Noodles can be found in an Asian foods market

Ingredients

- - ½ teaspoon sesame oil - 1 tablespoon canola oil - 2 tablespoons chile paste - 2 cloves garlic
- chopped - 4 skinless
- boneless chicken breast halves - cut into 1 inch cubes - ½ cup soy sauce - 1 onion
- sliced lengthwise into eighths - ½ medium head cabbage
- coarsely chopped - 2 carrots
- coarsely chopped - 8 ounces soba noodles
- cooked and drained

Instructions

1. In a large skillet combine sesame oil
2. canola oil and chili paste; stir-fry 30 seconds. Add garlic and stir fry an additional 30 seconds. Add chicken and 1/4 cup of the soy sauce and stir fry until chicken is no longer pink
3. about 5 minutes. Remove mixture from pan
4. set aside
5. and keep warm. In the emptied pan combine the onion
6. cabbage
7. and carrots. Stir-fry until cabbage begins to wilt
8. 2 to 3 minutes. Stir in the remaining soy sauce
9. cooked noodles
10. and the chicken mixture to pan and mix to blend. Serve and enjoy!