




Singapore Chicken Noodles



This recipe is inspired by Singapore Noodles, a dish that was introduced by Fujianese sailors to Singapore during the Ming dynasty. It's since become hugely popular all over China.

Overview

 Serves 2 people

 Cooking time 10 minutes

 Preparation 5 minutes

Ingredients

Spice mix for the chicken

400g chicken breast, skin removed, sliced into 1cm strips
¼ teaspoon turmeric
¼ teaspoon dried chilli flakes
¼ teaspoon ground coriander
1 teaspoon of **Amoy Dark Soy Sauce**

For the stir fry

2 tablespoons sunflower oil
1 inch piece of fresh root ginger, grated
2 cloves garlic, crushed, peeled and finely chopped
1 tablespoon rice wine or vegetable stock
1 medium red pepper, deseeded and thinly sliced
150g mange tout, washed, drained, whole
1 pack **Amoy Sweet Thai Chilli Stir Fry Sauce**
2 x 150g packs of **Amoy Singapore Curry Noodles**
1 tablespoon of **Amoy Dark Soy Sauce**
50g roasted salted cashew nuts

Ching's Tip

For a zesty zing to finish, squeeze half a lime over each portion.

AMOY ZING
MEALS in a
MINUTE 

with
Ching He Huang

Method

1. Prepare the vegetables.
2. Make the spice rub for the chicken breast. Using your fingers, work the spice mix into the chicken and leave to rest for 5 minutes.
3. Heat a wok over high heat and add the sunflower oil, giving it a swirl to coat the sides of the wok (or pan). Add the spiced chicken slices and stir fry for a few seconds to release their aroma and flavour into the oil (letting it settle in the wok for a few seconds before flipping the meat and tossing it so it colours and caramelises at the edges). As the chicken starts to brown, add the rice wine or vegetable stock. Season the chicken with 1 teaspoon of **Amoy Dark Soy Sauce** to enrich the colour. Quickly follow with the red pepper and mange tout and toss, cooking for 1 minute. Add the **Amoy Sweet Thai Chilli Stir Fry Sauce** and **Amoy Singapore Curry Noodles** and toss well together, cooking for another minute until all the ingredients are coated well in the sauce. Remove from the heat and season with 1 more tablespoon of **Amoy Dark Soy Sauce**. Add the roasted salted cashew nuts.
4. To serve, ladle and divide the noodles onto two serving plates, and eat immediately.