

STIR-FRIED UDON NOODLES



Ingredients

- **Corniche Chef Express Singapore Style Chow Mein Paste** – 1 packet
- Udon Noodles 400g
- Chicken Breast Meat – 100g (chunks) (or lean Pork Meat)
- Onion – 1 no. (sliced thinly)
- Carrot – 100g (julliene)
- Bean Sprouts – 100g (top & tail)
- Snow Peas – 100g (top & tail)
- Garlic – 2 cloves (minced)
- Oil for Stir Frying

Marinate: Sesame oil – 5mL, Light Soya Sauce – 5mL, Corn Flour – 3g

Garnish: Spring Onion (Chopped)

Method

1. Marinate chicken breast meat for 10 minutes.
2. Heat some oil in wok, sauté onions and garlic until fragrant.
3. Add in marinated meat, sauté until fragrant.
4. Add in all vegetables, sauté for another 1-2 minutes,
5. Add Corniche Chef Express Singapore Style Chow Mein Paste and cook for 1 minute. Add udon noodles, sauté and simmer until tender.
6. Garnish with chopped spring onions and ready to serve.