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## CHICKEN TERIYAKI NOODLES

Serves 2

4 boneless chicken thighs, cut into chunks  
4 tbsp teriyaki marinade (preferably Kikkoman)  
200g fresh egg noodles  
4 tbsp sesame oil  
1 tsp fresh ginger (I use the one that comes in a jar, otherwise use fresh one that you chop into tiny pieces)  
1 crushed garlic clove  
1 tsp chili sauce  
1 pack stir-fry veg (like mange tout, peppers, sweetcorn, soy beans, cabbage, red onion, etc)  
3 tbsp dark soy sauce  
sesame seeds

1. Marinate the chicken in teriyaki sauce for about 1 hour (the longer, the better).
2. If you use wooden skewers, soak them in water for 5 mins so they don't burn under the grill. Skewer the chicken and put under a hot grill. If you use the oven grill, make sure to keep the oven door open, otherwise your smoke alarm might get some action. Grill from each side for about 10 mins, or until the chicken gets a nice dark brown colour..
3. Meanwhile, stir-fry the vegetables with the condiments for 2 mins, add the fresh noodles and stir-dry until everything gets piping hot but is still crunchy. Put into bowls and top with the chicken skewers. Sprinkle with sesame seeds. Voila.