

# Chilli Garlic Chicken Noodles

This is seriously spicy recipe is super quick and easy and perfect for those spice lovers! Indulge in the perfect blend of flavours in this mouthwatering Asian fusion dish.

Serves 1

## Ingredients

4 garlic cloves, finely chopped  
1 chicken thigh, boneless and skinless  
1 red chilli, thinly sliced  
1 red onion, thinly sliced  
oil of choice  
3 spring onions, finely chopped  
1 tsp oyster sauce  
1 tsp dark soy sauce  
1 tsp light soy sauce  
1 tsp salt  
2 tsp chilli oil 1 tsp white wine vinegar  
150g ready cooked udon noodles

## Method

- Chop the chicken into bitesize pieces.
- Add 2-3 tbsp of oil to a hot pan. Add the onion and cook for 1 minute.
- Add the chilli and cook for another minute. Add the garlic and cook for 1 minute.
- Meanwhile, soak the udon noodles in boiling water for 2 minutes.
- Add the chicken and cook for 5-6 minutes.
- Add the whites of the spring onions, oyster sauce, dark soy sauce, light soy sauce, salt, chilli oil, and white wine vinegar.

– Add the noodles and the greens of the spring onions, and mix well.

Time to serve!