

HONEY SOY CHICKEN WITH NOODLE SALAD

INGREDIENTS

- 200g Dried Egg Noodles, broken in half
- 1 bunch baby Bok Choy. Ends trimmed, washed & shredded
- ½ Red Capsicum, deseeded, thinly sliced
- 85g (1 ½ cups) Bean Sprouts, trimmed
- 1 bunch fresh Coriander, leaves picked
- 60ml (¼ cup) Old Cathay Soya Sauce
- 2 tbs Sweet Chilli Sauce
- 1 tbs Fresh Lemon Juice
- 1 tbs Sesame Oil
- 1 Garlic clove, crushed
- Olive Oil, to grease
- 1kg Honey Soy Marinated Chicken Wingettes

METHOD

1. Cook the noodles in a large saucepan of salted boiling water for 3-4 minutes or until they are tender; drain. Rinse the noodles under cold running water until cold, then drain well and transfer to a large bowl.
2. Add the bok choy, capsicum, bean sprouts and coriander to the noodles and toss well.
3. Combine Old Cathay Soya Sauce, sweet chilli sauce, lemon juice, sesame oil and garlic. Add to the noodle salad and toss to coat. Cover & set aside
4. Preheat the barbecue plate to medium and lightly grease. Add the chicken wingettes and reduce the heat to medium-low. Cook, turning occasionally, for 15 minutes or until cooked through. Spoon the noodle salad onto serving plates and top with the chicken.

