KIKKOMAN

Crispy chicken noodle frittata

Total time **25 mins** **5 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

2	roasted chicken legs, skinned, boned and shredded
200 g	baby leeks, finely chopped
1	clove garlic, crushed
15	baby plum or cherry tomatoes, halved
200 g	sweet corn, drained
1 tbsp	chives, finely chopped
1 tbsp	coriander, finely chopped
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
150 g	fine egg noodles, cooked as per packet instructions
6	eggs, beaten
100 ml	double cream
30 ml	olive oil

PREPARATION

Step 1

Heat the olive oil in a large oven-safe frying pan, over a medium heat. Fry the chicken, leeks and garlic for 1-1_ minutes. Add the tomatoes, sweet corn, herbs and soy sauce and fry for a further minute. Then add the noodles and distribute evenly in the pan.

Step 2

Combine the eggs and cream and season, according to preference. Pour the egg mixture into the frying pan ensuring an even spread. Do not worry if some noodles protrude from the mixture.

Step 3

Place the frying pan under a preheated grill for 5-7 minutes, or until set. Transfer the frittata to a large platter, slice in wedges and serve with a fresh green salad.