KIKKOMAN

Japanese Chicken Stir fry with Sake, Egg and Udon Noodles Recipe

Total time **30 mins**

Nutritional facts (per portion):
2,680 kJ / 640 kcal

INGREDIENTS

4 portion(s)

50 ml	vegetable oil
3	skinless chicken breasts, cut into long strips
100 g	root ginger, peeled and finely sliced
4	cloves garlic, peeled and finely sliced
200 g	spring onions, sliced in half widthways (to separate the white and green parts)
600 g	fresh Udon noodles
200 ml	Sake
3	eggs, beaten
50 ml	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Heat the oil in a wok over a high heat. Add the chicken and quickly fry for 1-2 minutes . Add the ginger and garlic and fry for 2 minutes until softened. Add the white parts of the spring onions and stir fry for a further 2 minutes.

Step 2

Add the noodles and the green parts of the spring onions and cook for a minute or so until the noodles are warmed through. Pour in the sake and bring to the boil. Let the mixture bubble for 1-2 minutes then stir in the beaten egg. Pour the in soy sauce, give everything a stir then remove from the heat. Continue to stir, off the heat, for a couple of minutes until the sauce thickens. Serve immediately.