



Consejo del chef

A trick to cut the spring onion is to fold the stem and cut from that, so you can chop it properly.

Raciones para 1

- Sesame oil
- 1 Red pepper
- 100 gr Grated carrot
- 1 Spring onion
- 500 gr Boneless chicken thighs
- 1/4 Red cabbage
- 180 gr Yakisoba noodles
- 2 Teaspoons of sugar
- 100 ml Soy sauce
- 2 Tablespoons of oyster sauce
- 2 Tablespoons of tomato sauce
- 4 Tablespoons of Worcestershire sauce
- The green part of a spring onion
- Roasted sesame seeds

- 1 For the sauce: combine all the ingredients in a bowl and set aside.
- 2 Dice the chicken and stir fry in a wok over high heat with sesame oil until golden brown. Set aside.
- 3 Cut all the vegetables into strips and stir fry in the same wok with less of sesame oil. First, the pepper with the spring onion and carrot; last, the red cabbage.
- 4 Add the chicken and the previous sauce and bring all to a boil. Put the noodles and cook as indicated on the package. If needed, add some more water to cook.
- 5 Serve and decorate with the green part of the spring onion and some roasted sesame seeds.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/yakisoba-o-tallarines-fritos-con-pollo/>

