



pan fried noodles;

- I. (pahn fry'd noo-duhlz) *noun*.
Pan-fried egg noodles with chicken and broccoli.
2. Produces 4 servings.
 3. Preparation 45 mins.
 4. Oven temperature set to --.

Ingredients;

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|-------------------------|-------------------------------|
| 1 lb chicken | 1 small head broccoli |
| 1 tsp. powdered ginger | 1 tsp. garlic powder |
| salt & pepper | 1 package egg wonton noodles |
| 1 c. water | $\frac{1}{2}$ c. soy sauce |
| 4 Tbsp. rice vinegar | $\frac{1}{4}$ c. hoisin sauce |
| 2 cloves garlic, minced | 4 Tbsp. oil |

Instructions;

1. Chop the broccoli into small bite-sized pieces, and begin steaming. Remove from heat when still a bit crisp, but mostly cooked.
2. Slice the chicken into thin 1" pieces and season with ginger, garlic powder, salt and pepper. Heat a pan over medium high heat and add 2 Tbsp. oil, frying the chicken. Remove to a paper towel lined plate.
3. Separate the noodles, and add to the same pan where the chicken cooked. Add water to the pan, making sure to stir around and wet the noodles. Let the water cook mostly off, then add $\frac{1}{4}$ c. soy sauce and 2 Tbsp. rice vinegar and let it cook off.
4. Add 1 Tbsp of oil and let the first side of the noodles get crispy. Then flip with two spatulas, add the other Tbsp. of oil, and let crisp.
5. Remove noodles to a plate, and add chicken and broccoli over high heat. Add the remaining rice vinegtar, hoisin sauce, soy sauce, and garlic, and toss for 2-3 minutes, then top the noodles and serve.