

Chicken Noodles

400-600g hokkien egg noodles
500g water
Sesame oil or olive oil
4 chicken thighs sliced
1 shallot
4 garlic cloves
40g fresh ginger peeled
1-2 red chillies or to taste
1 tsp brown sugar
50g olive oil
Juice of 1 lime (approx. 20g)
40g soy sauce
1 lemongrass stem
1 tbsp corn flour
1 tbsp stock paste or tsp salt
Fresh stirfry vegetables (cabbage sliced, carrots julienne, capsicum sliced, snow peas, bean sprouts)

Place shallot, garlic, ginger, chilli, sugar, olive oil, lime, soy sauce and lemongrass in the bowl and blitz on **Speed 8 for 10 seconds**. Pour marinade over the chicken and set aside for a few hours. Add 1 cup of water to the bowl and blitz on **Speed 10 for 5 seconds** to clean but keep the water in a container for later.

Add 500g water to the bowl and place Varoma on top. Add the noodles into the Varoma tray. Cook for **20 minutes at Varoma Speed 4**. Once cooked, place the noodles in a Thermoserver and drizzle some sesame or olive oil through to help keep them separated. Set aside.

In a wok or frypan, add more oil and fry off the chicken pieces until just cooked. Set aside. Add any of the remaining marinade and fry off then add your vegetables (hardest first, ie cabbage, carrot).

Grab your water from the marinade and add the cornflour and stock paste, give it a good stir. Then add your noodles to the wok/pan and the water. Keep everything moving to avoid sticking. Add remaining vegetables (snow peas, bean sprouts) and chicken and keep tossing through until cooked.

Garnish with extra bean sprouts and coriander.