



Honey Soy Butter Chicken Noodles with White Mausü Chilli Oil

Juicy chicken and springy noodles coated in a rich honey-soy butter sauce, bringing together sweet, savoury and buttery flavours. Finished with White Mausü chilli oil for a punch of aromatic heat, creating a comforting yet vibrant noodle dish with plenty of flavour in every bite.

Ingredients

- Chicken Fillet Diced
- Spring onion
- Sugar snap peas
- Egg noodles
- Garlic clove
- Ginger thumb
- Red pepper
- Honey Packet
- Soy sauce
- White Mausü Peanut Rayua

Your Pantry

- Butter

Nutritional Info

Calories: 502 kcal
Carbohydrates: 63 g
Protein: 41 g
Fat: 10 g

Allergens

[Wheat \(Soy Sauce\)](#)
[Egg \(Noodles\)](#)
[Soy \(Soy Sauce, White Mausü\)](#)
[Peanuts \(White Mausü\)](#)
[Sesame Seeds \(White Mausü\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Boil the kettle

2) Prepare the vegetables

Peel and finely slice the garlic. Cut the sugar snap peas in half. Halve and slice the pepper to your preferred size. Grate the ginger (around ½ tsp per person). Set aside. Mix together the soy sauce and honey in a small bowl and set aside.

3) Cook the noodles

Place a saucepan of boiling water on medium heat and add the noodles. Cook for 3-4 minutes or until cooked through, then drain, rinse under cold water, and drain again until dry. Set aside.

4) Cook the chicken and vegetables

Place a large non-stick frying pan on medium heat. Once hot, add the spring onions, peppers, sugar snap peas, ginger, and garlic. Stir fry for 2 minutes or until softening, then remove to a side plate.

Return the pan to the heat and add the chicken. Stir fry for a further 3-4 minutes or until the chicken is just cooked through.

5) Add in and flavour the noodles

Add the vegetables and drained noodles back into the pan along with the honey soy sauce mix, and a knob of butter from your pantry (about 1 tsp per person portion). Use two forks to combine everything really well and make sure it's heated through.

6) Serve

Serve in large bowls and drizzle over the White Mausü Peanut Rāyu (chilli oil).



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