

# Taste the Hills



## Recipes and Tips

### Ginger chicken with noodles

Serves 2

250g dried egg noodles

Oil

2 chicken breasts cut into strips

A thumb size piece of ginger, peeled and sliced

1 chilli, deseeded and chopped

1 heaped teaspoon five spice

6 spring onions, a good dash of soy sauce and a tablespoon of honey

1 lemon and some chopped coriander if you have it.

Salt and pepper

Cook the noodles and meanwhile get a frying pan hot, heat the oil and drop in the chicken with the ginger and chilli. Stir for a minute then add the five spice and cook till the chicken is nicely browned. Add the spring onions, soy sauce and honey.

Drain the noodles and mix with the chicken. Season and squeeze over some lemon juice. Sprinkle on some chopped coriander and serve.

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