



## Honey Soy Chicken Noodle Salad

### Ingredients

- 150 g Soba Noodles
- 500 g Chicken breast fillets, sliced
- 1 pkt MAGGI Honey Soy Stir Fry
- 4 tbsps Peanut Oil
- 4 Sprigs Spring onions, sliced
- 1 Carrot, cut into thin strips
- 1 Cucumber, de-seeded, thinly sliced
- 1.5 cups Bean Sprouts
- 1 Red Capsicum, sliced thinly
- 1 Bunch Coriander Leaves
- 2 tbsps Sweet Chilli Sauce
- 10 g Roasted sesame seeds
- 1 Lime, cut into wedges

### Instruction

1. Cook noodles following packet directions; drain, rinse under cold water. And set aside.
2. In a medium bowl, combine chicken and MAGGI Honey Soy Infusion paste, marinate 10 minutes. Heat a wok over high heat. Add 1 tbsp oil, add chicken, cook for 6-8 minutes until browned and cooked through
3. In a large serving bowl combine chicken, noodles, spring onions, carrots, cucumber, bean sprouts, capsicum and coriander leaves
4. Dress salad with combined MAGGI Honey Soy Finishing Sauce and sweet Chilli Sauce. Sprinkle with sesame seeds and serve with lime wedges, if desired.

### Nutrition

Carbohydrates	58.94 g
Energy	564.57 kcal
Fats	20.83 g
Protein	37.62 g
Sugars	1179.2 mg

🕒 19 Minutes

⊕ 4 portions