

Chicken with Cellophane Noodles Recipe

Ingredients:

500 g chicken meat or 750 g thighs and breasts
125 g cellophane noodles
2 scallions
1 tablespoon oil
2 tablespoons fish sauce
1 tablespoon light soy sauce
1/4 teaspoon ground black pepper
1/2 cup water
2 firm ripe tomatoes
2 white onions
Sugar, vinegar, salt, pepper

Method:

Remove skin and bone from chicken thighs or breasts and cut the flesh into large bite-size chunks. Reserve bones for soup. Put noodles in a large bowl, pour boiling water over and allow to stand for 10 minutes, then drain and cut noodles into bite-size lengths. Cut scallions into thin slices. Heat a wok, add oil and swirl to coat inside of wok. Add chicken and onions, stir fry for 2 - 3 minutes. Add fish sauce, soy sauce, pepper and water, bring to boil and simmer for 3 minutes. Add noodles, return to the boil, stirring constantly and cook for 3 minutes longer. Serve hot, accompanied by a salad of sliced tomatoes and white onions, dressed with a dash of white vinegar, a sprinkling of sugar, salt and pepper to taste.

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