

Chicken Hakka Noodles - Spicy, Street-Style Stir Fry You'll Crave

Chicken Hakka Noodles Recipe



TIME
30 min

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INGREDIENTS

200g noodles (Hakka or any stir-fry noodles)
200g boneless chicken, sliced
1 medium onion, sliced
1 small capsicum, julienned
1 small carrot, julienned
2 spring onion stalks, whites for cooking, greens for garnish
1 tbsp garlic, finely chopped
1 tsp ginger, finely chopped
1 green chili, slit (optional)
1 tbsp soy sauce
1 tbsp red chili sauce
1 tsp green chili sauce
1 tsp vinegar
½ tsp black pepper powder
Salt, to taste
2 tbsp oil
Sesame seeds & chopped coriander (optional for garnish)

DIRECTIONS

- 1.** Boil the Noodles: Cook noodles as per package instructions. Drain and rinse under cold water to stop cooking. Toss with 1 tsp oil to prevent sticking.
- 2.** Cook the Chicken: In a hot wok, heat 1 tbsp oil. SautØ the sliced chicken until browned and cooked through, about 4-5 minutes. Remove and set aside.
- 3.** SautØ the Veggies: Add another tbsp oil to the wok. SautØ garlic, ginger, and green chili for a few seconds. Add onions, cook for a minute, then toss in carrots and capsicum. Stir-fry on high heat for 2-3 minutes-you want that veggie crunch!
- 4.** Bring It Together: Return the cooked chicken to the wok. Add the boiled noodles. Pour in:
- 5.** Soy sauce
- 6.** Red chili sauce
- 7.** Green chili sauce
- 8.** Vinegar
- 9.** Black pepper and salt
- 10.** Toss everything on high heat for 2-3 minutes until the noodles are evenly coated and lightly crisped at the edges.
- 11.** Garnish & Serve: Turn off the heat. Sprinkle with spring onion greens, sesame seeds, and chopped coriander if using. Serve hot!

SWAPS & NOTES

These Chicken Hakka Noodles bring the best of Indo-Chinese street food to your home kitchen.

Tossed in high heat with soy, garlic, and chili sauces, and packed with crisp veggies and tender chicken, they deliver smoky flavor, saucy coating, and a satisfying bite in every forkful.

Why I Love This Recipe Chicken Hakka Noodles are my ultimate comfort food when I want something fast, filling, and full of

personality.

This recipe is: Ready in under 30 minutes A perfect use of pantry staples and leftover chicken Customizable with any veggies you have on hand Plus, it's an absolute crowd-pleaser whether you're making it for a weeknight dinner or a last-minute gathering.

TIPS FOR SUCCESS

High heat = best flavor: Use a wok or heavy skillet and keep it sizzling for smoky notes.

Pre-boil and prep: Cook noodles and chop veggies before you heat the wok-it moves fast!

Don't over-sauce: A little goes a long way; let the noodles shine.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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