

Authentic Chicken Hakka Noodles: Easy Stir-Fry Recipe

Chicken Hakka Noodles: A Flavorful and Speedy Stir-Fry Delight!



TIME
2-4 min

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INGREDIENTS

Noodles - 200g (Hakka noodles or any stir-fry noodles like lo mein or chow mein)
Chicken (boneless, sliced into thin strips or bite-sized pieces) - 200g (about ½ lb)
Onion (sliced) - 1 medium
Capsicum (bell pepper, julienned) - 1 small (any color)
Carrot (julienned) - 1 small
Spring onions - 2 stalks (whites and light green parts for cooking, dark green parts for garnish)
Garlic (finely chopped) - 1 tbsp
Ginger (finely chopped) - 1 tsp
Green chilies (optional) - 1, slit lengthwise (remove seeds for less heat)
Soy sauce - 1 tbsp (low-sodium preferred)
Red chili sauce - 1 tbsp (such as Sriracha or chili garlic sauce)
Green chili sauce - 1 tsp (optional, adds more heat and flavor)
Vinegar - 1 tsp (rice vinegar or white vinegar)
Black pepper powder - ½ tsp
Salt - to taste
Oil - 2 tbsp (vegetable, canola, or sesame oil for stir-frying)
Sesame seeds & chopped coriander (fresh cilantro, optional for garnish)

DIRECTIONS

- 1. Boil Noodles:** Bring a large pot of generously salted water to a rolling boil. Add the 200g Hakka or stir-fry noodles and cook according to package instructions until al dente (cooked but still slightly firm to the bite). This is usually 2-4 minutes for fresh noodles or 5-7 minutes for dried. Drain the noodles well in a colander. Rinse them immediately with cold water to stop the cooking process and prevent them from sticking. Toss the rinsed noodles with 1 teaspoon of oil to keep them from clumping together. Set aside.
- 2. Cook Chicken:** Heat 1 tablespoon of oil in a large wok or a very large skillet over high heat. Once the oil is shimmering and hot, add the sliced chicken. Sauté on high heat, stirring constantly, until the chicken is cooked through and lightly browned, about 3-5 minutes. Remove the cooked chicken from the wok and keep it aside.
- 3. Sauté Veggies:** Add another 1 tablespoon of oil to the same wok (no need to clean it). Add the finely chopped garlic, finely chopped ginger, and the slit green chili (if using). Sauté briefly for about 30 seconds until fragrant. Add the sliced onions and the white/light green parts of the spring onions. Cook for about 1 minute, stirring constantly. Next, toss in the julienned carrots and julienned capsicum (bell pepper). Stir-fry on high heat for 2-3 minutes. You want the vegetables to be crisp-tender, retaining their crunch and vibrant color.
- 4. Combine Everything:** Add the cooked chicken back into the wok with the sautéed vegetables. Add the boiled and tossed noodles to the wok. Pour in the 1

tablespoon soy sauce, 1 tablespoon red chili sauce, 1 teaspoon green chili sauce (if using), 1 teaspoon vinegar, $\frac{1}{8}$ teaspoon black pepper powder, and salt to taste. Using tongs or two large spatulas, quickly toss everything on high flame until all the ingredients are well combined, and the noodles are evenly coated with the savory, spicy sauce. Continue stir-frying for 1-2 minutes to heat everything through and allow the flavors to meld.

5. Garnish & Serve: Turn off the heat. Sprinkle the remaining spring onion greens, sesame seeds, and chopped coriander (fresh cilantro) generously over the noodles (if using). Serve hot with ketchup or Schezwan chutney on the side, if desired, for an extra burst of flavor and a classic Indo-Chinese experience.

SWAPS & NOTES

Noodles: Hakka noodles are ideal, but any good quality stir-fry noodle will work.

Cook them al dente, as they'll finish cooking in the wok.

Chicken: Boneless, skinless chicken breast or thighs are great.

You can also use other proteins like shrimp, tofu, or paneer .

TIPS FOR SUCCESS

Hot Wok, High Heat: Stir-frying requires high heat for quick cooking and crispy-tender vegetables.

Prep All Ingredients: Have all your ingredients chopped, sliced, and measured before you start cooking.

This dish comes together very quickly!

Don't Overcook Noodles: Cook noodles al dente as they will finish cooking in the hot wok.

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

Original recipe: <https://chefmaniac.com/authentic-chicken-hakka-noodles-easy-stir-fry-recipe/>