

Chicken Noodles with the Best Sauce: A 20-Minute Stir-Fry Recipe

Easy Chicken Noodle Stir-Fry: My Go-To Weeknight Dinner



TIME
30 min

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INGREDIENTS

- 1 lb chicken breast, thinly sliced
- 8 oz chow mein noodles (or spaghetti noodles)
- 2 cups shredded cabbage
- 1 carrot, julienned
- 2 green onions, sliced
- 2 tbsp oil (vegetable or canola)
- Sauce: ... cup soy sauce
- 1 tbsp oyster sauce
- 1 tbsp hoisin sauce
- 1 tbsp sesame oil
- 1 tsp sugar
- 2 garlic cloves, minced

Swaps & Notes:

Protein: Feel free to swap the chicken for thinly sliced pork, beef, shrimp, or even firm tofu.

Adjust cooking times accordingly.

Noodles: While chow mein noodles are traditional, spaghetti noodles are a perfect substitute and a great pantry staple. Udon noodles or rice noodles would also work beautifully.

Vegetables: This is a great opportunity to clean out your fridge. Additions like broccoli florets, sliced bell peppers, snow peas, or mushrooms are all wonderful.

Sauce: Oyster and hoisin sauces add a depth of flavor, but if you don't have them, you can increase the soy sauce slightly and add a dash more

sugar. The flavor won't be quite as complex, but it will still be delicious.

Spice: For a spicy kick, add a pinch of red pepper flakes to the sauce or a dash of sriracha at the end.

DIRECTIONS

1. Prepare the : Noodles: Cook the noodles according to the package directions. It's important to cook them to al dente, as they will cook a bit more in the pan. Drain the noodles and set them aside.
2. Whisk the : Sauce: While the noodles are cooking, whisk together all the sauce ingredients-soy sauce, oyster sauce, hoisin sauce, sesame oil, sugar, and minced garlic-in a small bowl. Set aside.
3. Cook the : Chicken: Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat. Add the thinly sliced chicken breast and cook for 5-7 minutes, stirring occasionally, until it is browned and cooked through. Remove the chicken from the skillet and set it aside.
4. Stir-: Fry the Vegetables: Add the shredded cabbage, julienned carrot, and the white parts of the sliced green onions to the same skillet. Stir-fry for 2-3 minutes, until the vegetables are crisp-tender.
5. Combine : Everything: Return the cooked chicken to the skillet with the vegetables. Add the cooked and drained noodles and pour the prepared sauce over everything.
6. Toss and : Serve: Use tongs to toss everything together until the noodles are well-coated in the sauce and the dish is heated through. This should only take 1-2 minutes.
7. Garnish and : Enjoy: Serve the chicken noodles hot, garnished with the green parts of the sliced green onions and some toasted sesame seeds if you have them.

SWAPS & NOTES

-salty from the soy and oyster sauces, slightly sweet from the hoisin and a touch of sugar, and nutty from the sesame oil.

The minced garlic adds a fragrant, pungent kick that ties everything together.

It's a versatile sauce that works beautifully with chicken, but you could easily swap in shrimp, beef, or even tofu.

I also love how customizable this dish is.

TIPS FOR SUCCESS

Prep Everything First: Stir-frying happens fast.

Have all your ingredients-the sliced chicken, chopped veggies, and whisked sauce-ready to go before you start cooking.

Don't Overcook the Noodles: Cook the noodles to al dente as they will soften slightly when tossed in the sauce at the end.

Use a Hot Pan: A hot skillet or wok is essential for a good stir-fry.

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

Original recipe: <https://chefmaniac.com/chicken-noodles-with-the-best-sauce-a-20-minute-stir-fry-recipe/>