



Introduction

Hoisin Chicken with Noodles is a delightful dish that combines tender chicken, savory hoisin sauce, and perfectly cooked noodles. This recipe is not only quick to prepare but also bursting with flavors that will please both family and friends. Ideal for busy weeknights or a cozy weekend dinner, this dish brings a touch of Asian cuisine to your table.

Detailed Ingredients with measures

Chicken breasts - 1 pound, sliced

Hoisin sauce - 1/3 cup
Soy sauce - 2 tablespoons
Sesame oil - 1 tablespoon
Garlic - 3 cloves, minced
Ginger - 1 tablespoon, grated
Red bell pepper - 1, sliced
Green onions - 2, chopped
Noodles (your choice) - 8 ounces, cooked according to package directions
Cornstarch - 1 tablespoon (optional for thickening)
Sesame seeds - for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: 4 servings



Detailed Directions and Instructions

Step 1: Cook the Noodles

Bring a pot of water to a boil. Add the noodles and cook according to the package instructions until al dente. Once cooked, drain and rinse the noodles under cold water to stop the cooking process. Set aside.

Step 2: Prepare the Chicken

Cut the chicken thighs into bite-sized pieces. Make sure to trim any excess fat.

Step 3: Marinate the Chicken

In a bowl, combine the chicken pieces with hoisin sauce, soy sauce, and a little bit of oil. Mix well to ensure all the chicken is coated. Let it marinate for at least 15 minutes.

Step 4: Cook the Chicken

Heat a large skillet or wok over medium-high heat. Add oil and allow it to heat up. Once hot, add the marinated chicken to the skillet and cook for about 7-10 minutes, or until the chicken is cooked through and has a nice glaze.

Step 5: Add Vegetables

Add chopped vegetables such as bell peppers, carrots, and snap peas to the skillet. Stir-fry the mixture for an additional 3-5 minutes, or until the vegetables are tender but still crisp.

Step 6: Combine Noodles and Chicken

Add the cooked noodles to the skillet with the chicken and vegetables. Toss everything together gently to combine, ensuring the noodles are evenly coated with the sauce.

Step 7: Serve

Remove the skillet from the heat. Serve the hoisin chicken with noodles hot, garnished with sesame seeds or green onions if desired.

Notes

Note 1: Noodle Types

Feel free to use any type of noodles you prefer, such as egg noodles, rice

noodles, or udon.

Note 2: Vegetable Variations

You can customize the dish by using different vegetables based on your preference or seasonal availability.

Note 3: Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet or microwave before serving.

Note 4: Spiciness

If you enjoy spiciness, consider adding sliced chili peppers or a dash of chili sauce for an extra kick.

Note 5: Protein Alternatives

Chicken thighs can be substituted with chicken breast or other proteins like shrimp or tofu to suit your dietary needs.



Cook techniques

Marinating

Marinating the chicken in hoisin sauce adds flavor and tenderness, resulting in juicier meat.

Stir-Frying

Stir-frying the chicken quickly over high heat ensures it cooks evenly while retaining its natural juices and flavor.

Cooking Noodles

Cooking the noodles in boiling water before combining them with the sauce helps achieve the right texture and allows them to absorb flavors.

Combining Flavors

Adding vegetables during the stir-fry enhances the dish's taste and nutritional value while providing color and texture contrast.

Garnishing

Garnishing the dish with fresh herbs or green onions elevates the presentation and adds a burst of freshness.

FAQ

Can I use a different type of meat instead of chicken?

Yes, you can substitute chicken with beef, pork, or tofu for a vegetarian option.

What can I use instead of hoisin sauce?

If you don't have hoisin sauce, you can use a mix of soy sauce, peanut butter, and a touch of honey as a substitute.

How can I make this dish spicier?

To add spiciness, you can include red pepper flakes, Sriracha, or sliced fresh chili peppers in the stir-fry.

Can I add more vegetables to this recipe?

Absolutely! Feel free to include your favorite vegetables such as bell peppers,

broccoli, or snap peas.

How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to three days. Reheat thoroughly before serving.



Conclusion

The Hoisin Chicken with Noodles is a delightful dish that brings together the savory sweetness of hoisin sauce and the tender succulence of chicken. It's an easy-to-make recipe that not only satisfies hunger but also tantalizes the taste buds with its rich flavors and satisfying texture. Perfect for a weeknight meal or a special gathering, it promises to impress everyone at the table.

More recipes suggestions and combination

Stir-fried Vegetable Noodles

Combine colorful vegetables like bell peppers, broccoli, and carrots with soft noodles for a vibrant side dish that complements the Hoisin chicken beautifully.

Sesame Chicken with Rice

If you're in the mood for a different flavor, try sesame chicken served over steamed rice, drizzled with a light soy sauce.

Sweet and Sour Shrimp

For seafood lovers, sweet and sour shrimp can be a fantastic alternative, balancing sweetness and tanginess perfectly.

Beef and Broccoli

Pair beef and broccoli in a classic sauce for a hearty dish that can stand alongside the noodles and hoisin chicken.

Vegetable Spring Rolls

Start your meal with crispy vegetable spring rolls, providing a delightful crunchy contrast to the Hoisin chicken.

Thai Green Curry

For a spicier option, consider making a Thai green curry that features coconut milk and assorted vegetables to warm up your meal.

