

Yakisoba Orange Chicken for 2

Ingredients

- 1 Package Noodles with Orange sauce
- 2 TB. Sesame or Vegetable Oil
- 1 TB. Garlic, minced
- 1 TB. Ginger, minced
- 1 TB. Shallots, minced
- 1 Cup Chicken, thinly sliced (4 ounces)
- 1/3 Cup Red Bell Pepper, diced
- 1/3 Cup Green Bell Pepper, diced
- 1/3 Cup Mandarin Oranges, canned, drained
- 2 Scallions, diced
- 1 tsp. Sesame Seeds
- tt. Salt
- tt. Pepper



Directions

1. Loosen noodles by placing inner bag of noodles in microwave for 1 minute on high or rinse noodles under hot water.
2. Heat 1 TB. of oil in pan or wok over medium heat.
3. Stir fry garlic, ginger and shallots 1 minute.
4. Stir fry chicken for 2 minutes.
5. Add vegetables and oranges and stir fry an additional minute, keeping vegetables crispy.
6. Add loosened noodles, orange package and ½ cup water.
7. Continue to mix for 2 more minutes.
8. Serve immediately.
9. Top with sesame seeds



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