

## ***Noodles Mixed with Banbanzy Style Minced Chicken***

<b>Ingredients</b>	<b>Amount</b>
Chicken, minced	120g (4.3oz)
Onion, diced	60g (2.2oz)
Garlic, ground	½ tsp
Ginger, ground	½ tsp
Eel Sauce	30g (1.1oz)
Sesame Oil	1 drop
Creamy Sesame Dressing	60g (2.2oz)
Sweet Chili Sauce	30g (1.1oz)
Pork Broth	to taste
Noodles	1 serving
Bok Choy	to taste
Salt	to taste
Pepper	to taste



### **Toppings**

Green Onion, chopped	to taste
White Sesame Seeds	to taste
Red Pepper, shredded	to taste

### **Method of Preparation**

1. Stir-fry chicken and onion in a pan. Add garlic, ginger, eel sauce and sesame oil. Set aside.
2. In a separate bowl, mix creamy sesame dressing and sweet chili sauce. Add pork broth, noodles, and boiling water to the bowl.
3. Add the bok choy and boil for 1.5 minutes.
4. Add stir-fried chicken, green onion, white sesame seeds and red pepper on top of the dish.
5. If you prefer a salad style, you may add lettuce. Mix lettuce with the noodles, the sauce and the toppings.



**Created by:**  
**wasabi**

2115 Milwaukee Ave, Chicago, IL 60647  
Phone: 773-227-8180