

Korean chicken noodles

Ingredients

1 piece of chicken	2 cloves of garlic
$\frac{1}{2}$ onion	2 tbsp. Soy sauce
1 spring onion	1 tsp rice wine vinegar
$\frac{1}{2}$ a pepper	1 chicken stock cube
1-2 Chestnut mushrooms	A bit of cabbage
1 tsp. Gochujang paste	Salt and pepper
Udon Japanese noodles	100ml boiling water

Method

1. Slice the onion, peppers, and mushrooms
2. Chop the cabbage roughly
3. Chop up the garlic and spring onion finely
4. Cut the chicken into strips
5. Prepare the stock cube in 100ml boiling water
6. Add the gochujang, soy sauce, rice wine vinegar into the measuring jug
7. Cook the noodles once they start boiling turn them off
8. Fry the chicken until it starts browning
9. Fry the onion, red pepper and mushrooms for 2 minutes
10. Add the gochujang/stock mix and garlic into the pan and mix.
11. Add the noodles into the sauce. Continue to cook for 2 minutes.
12. Top with the spring onion and enjoy!