

Spicy chicken noodles

Ingredients

- 1 piece of chicken
- $\frac{1}{2}$ carrot
- 1 spring onion
- 1 egg each
- $\frac{1}{4}$ of 2 different peppers
- $\frac{1}{2}$ onion
- 1 tbsp. rice wine
- $\frac{1}{2}$ a fresh chilli
- 2 tbsp soy sauce
- 2 tbsp. Siracha hot chilli sauce
- 1 noodle nests
- 1 garlic clove
- A small piece of ginger

Method

1. Slice the chilli and onion.
2. Cut up the spring onion finely.
3. Peel the carrot and shave it till there is none left.
4. Peel and finely chop the ginger and garlic.
5. Cut the peppers into strips.
6. Cut the pork into strips.
7. Fry the pork and add season once it starts browning set put it in a plate.
8. Whisk the egg and fry it (Scrambled or Omelette style) put it with the pork.
9. Cook the noodles once they start boiling turn them off.

10. Fry the onion, peppers, carrot, garlic and ginger for a few minutes.
11. Turn the heat down add soy sauce, Siracha and rice wine. Mix well.
12. Add the noodles, pork, spring onion and egg mix well.
13. Serve.