

Stir fried Hoisin chicken noodles

Ingredients

$\frac{1}{2}$ a pepper	1 nest of noodles
Handful of green beans	1 piece of chicken
$\frac{1}{2}$ an onion	2 tbsp. soy sauce
A piece of ginger	1 tsp. honey
2 cloves of garlic	2 tbsp. hoisin sauce
1 spring onion	

Method

1. Slice the peppers into strips
2. Trim the green beans and chop into thirds
3. Peel and grate the ginger
4. Cut the onion and garlic up finely
5. Slice the spring onion
6. In a measuring jug mix soy sauce, hoisin sauce and honey together.
7. Dice the chicken into cubes
8. Cook the noodles and add green beans, once they start boiling turn them off
9. Fry the chicken till its starts browning
10. Add the peppers, onion, garlic and ginger for 2-3 minutes
11. Add the sauce and then the noodles mix well
12. Sprinkle spring onion and serve.