



Kung Po Chicken with Noodles, Singapore-style



This very easy recipe uses traditional Chinese Kung Po sauce, which is widely available. **serves 2**

- For the sauce: mix together 3 tbsp Kung Po sauce, 1 tbsp each of sesame oil, soy sauce, oyster sauce, sweet chilli sauce and rice wine
 - 1 tbsp vegetable oil
 - 4 cloves garlic, crushed
 - half a thumb-sized piece of ginger
 - 1 breast cooked chicken, shredded
 - 1 head pak choy, sliced lengthways
 - 125g dried medium noodles
 - chopped spring onions, to serve
1. Place the pak choy and noodles in a large bowl and pour over some boiling water. Once the pak choy has wilted, drain and separate the noodles with a fork.
 2. Heat the vegetable oil in a large wok and fry the garlic and ginger briefly until fragrant. Add the sauce and heat through for 2 minutes.
 3. Add the chicken, stir until hot, and then add the noodles and pak choy. Mix well and serve with a scattering of spring onions.