

Treasure Barrel

Sticky Garlic Chicken Noodles: Easy Weeknight Dinner

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Fusion** Cuisine

Ingredients

For the Chicken and Noodles

- [ ] 1 lb chicken thighs, cut into bite-sized pieces
- [ ] 8 oz egg noodles
- [ ] 2 tbsp vegetable oil
- [ ] 4 cloves garlic, minced
- [ ] 2 green onions, sliced

For the Sticky Sauce

- [ ] 3 tbsp soy sauce
- [ ] 2 tbsp honey
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp sesame oil
- [ ] 1/2 cup chicken broth
- [ ] 1 tbsp cornstarch
- [ ] 1 tsp grated ginger

For Garnish

- [ ] Sesame seeds
- [ ] Additional green onions
- [ ] Red pepper flakes (optional)

Instructions

1. Bring a large pot of salted water to boil for the noodles. Cook according to package directions until al dente, then drain, reserving 1/2 cup of pasta water.
2. While noodles cook, pat chicken pieces dry and season with salt and pepper. Heat oil in a large skillet over medium-high heat. Cook chicken until golden and cooked through, about 6-8 minutes. Remove chicken and set aside.
3. Reduce heat to medium. Add minced garlic to the same skillet and cook for 30 seconds until fragrant. Be careful not to burn it.
4. In a small bowl, whisk together soy sauce, honey, rice vinegar, sesame oil, chicken broth, cornstarch, and ginger until smooth. Pour into the skillet.
5. Cook the sauce, stirring constantly, until it thickens and becomes glossy, about 2-3 minutes. It should coat the back of a spoon nicely.
6. Return chicken to the skillet along with the cooked noodles. Toss everything together until well coated, adding a splash of reserved pasta water if the sauce seems too thick.
7. Garnish with green onions and sesame seeds. Serve immediately while hot and sticky.

Nutrition per serving

420 kcal	28 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers will keep in the refrigerator for 3-4 days
- Reheat with a tablespoon of water to refresh the sauce
- You can double the sauce recipe if you like it extra saucy
- Fresh ginger can be substituted with 1/2 tsp ground ginger