

# Spicy sweet and sour chicken wings, Chinese noodles |

Recipe for 4 servings



## Description

Wok deep fried chicken wings serve in a spicy sauce with vegetables Chinese noodles.

## Note

If you want to make this recipe faster, use boneless chicken breast or thigh.

## Ingredients

### For the chicken

- 12 Unit(s) Chicken wings
- 125 Ml Cornstarch
- 1 Unit(s) Egg white
  
- Salt and pepper
- Vegetable oil

### For the sauce

- 6 Unit(s) Garlic
- 30 Ml Fresh ginger
- 75 Gr Red hot chili
- 180 Ml Sweet chili sauce
- 30 Ml Soy sauce
- 1 Unit(s) Lime
- 10 Sprig(s) Fresh cilantro
- 30 Ml Sesame seeds
  
- Salt and pepper
- Vegetable oil

### For the noodles

- 250 Gr Chinese noodles
- 100 Gr Sugar snap pea
- 100 Gr Sprouted soybeans
  
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **45 mins**

### For the preparations

Mix the flour and the egg white to get a smooth batter. Empty the chili and chop it, chop the garlic and the ginger. Chop the cilantro, squeeze and strain the lime juice. Clean and mince the snow peas. In a big pot of salty boiling water, cook the noodles until tender, strain it and refresh it.

### For the chicken

Heat the oil in a wok until 375°F. Season the chicken, deep it in the batter and fry it until it gets crispy and golden brown. Reserve it on a scott towel. Strain the oil in an adapted pot, and put the wok back on the stove.

### For the sauce

Put a little bit of oil in the wok, add the garlic, the chili, the ginger and sauté it quickly. Add the sauces and the lime juice, put the chicken and roll it well in the sauce. Remove it from the stove and finish with the cilantro, reserve it and put the wok back on the stove.

### For the noodles

Sauté the peas and the soy beans quickly in the wok, add the noodles until it gets warm.

### For the plating

In a bowl plate, put the noodles at the bottom, the chicken with the sauce on the top and finish with the sesame.

**Bon appétit!**