Chicken Hakka Noodles Recipe

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**Chicken Hakka Noodles** is simply an amazing Chinese recipe made with chicken, noodles and vegetables. It is one of the most colorful Chinese dish, which itself is a complete meal.

Preparation time: 15 minutes  
Cooking time: 10 minutes  
Servings: 4 persons

**Ingredients :**

* 1 cup boneless chicken (cut into halves)
* 2 cups chicken hakka noodles (store-bought)
* 1 cups carrot thinly chopped or shredded
* 1 cup green bell pepper chopped
* 1 cup white spring onions chopped
* 1 cup green spring onions chopped
* 4-5 cloves finely chopped
* 4 green chillies slit
* 1/2 tsp soy sauce
* 1/4 tsp red chilli sauce
* 1 tbsp vinegar
* 1 tbsp tomato sauce
* A pinch of white pepper powder
* Salt to taste
* 2 tbsp oil

**How to make Chicken Hakka Noodles:**

1. Clean the chicken thoroughly in normal running water and boil in sufficient amount of water for about 6-7 minutes.
2. Drain and keep aside.
3. Boil the noodles in sufficient amount of water and drain off in a colander, refresh with cold water and keep aside.
4. Heat the oil in a big non-stick wok.
5. Add chopped garlic and green chillies. Saute for few seconds.
6. Add chopped white onions, carrots and bell pepper.
7. Stir fry on medium high flame and keep tossing.
8. Add salt and white pepper powder, mix well.
9. Add boiled chicken, soy sauce, chilli sauce, and tomato sauce.
10. Mix the chicken with the veggies and keep stirring for few minutes.
11. When the vegetables seems half done, then add boiled noodles.
12. Stir very well and finally add green spring onions.
13. Mix the noodles very well and coat properly with sauces, chicken and veggies.
14. Serve piping hot.