Japanese style yakisoba chicken

By emmaxwell from allrecipes.com

Japanese buckwheat flour noodles with chicken at their best! Noodles can be found in an Asian foods market.

INGREDIENTS

½ teaspoon sesame oil

1 tablespoon canola oil

2 tablespoons chili paste

2 cloves garlic, chopped

4 skinless, boneless chicken breast cubed

½ cup soy sauce

1 onion, sliced

½ medium head cabbage, chopped

2 carrots, chopped

8oz soba noodles, cooked and drained

INSTRUCTIONS

1. In a large skillet combine sesame oil, canola oil and chili paste; stir-fry 30 seconds. Add garlic and stir fry an additional 30 seconds. Add chicken and 1/4 cup of the soy sauce and stir fry until chicken is no longer pink, about 5 minutes. Remove mixture from pan, set aside, and keep warm.
2. In the emptied pan combine the onion, cabbage, and carrots. Stir-fry until cabbage begins to wilt, 2 to 3 minutes. Stir in the remaining soy sauce, cooked noodles, and the chicken mixture to pan and mix to blend. Serve and enjoy!

