

# Baby Ray's Noodle

By: Francesca Clarke

## Ingredients:

- For sauce:
- 2 tbsp of sweet baby ray's BBQ sauce.
- 2 tbsp of Ketchup.
- Tbsp of soy sauce.
- 1/2 tbsp of dark soy sauce.
- 2 tbsp rice vinegar.
- Tsp of garlic granules.
- 2 tbsp of honey.
- 3 cloves of garlic - finely chopped.
- Tsp of extra virgin olive oil - for frying.
- For the Stir Fry:
- 1 white onion- thinly sliced.
- 1/4 white cabbage - finely chopped.
- 1/4 red cabbage - finely chopped.
- 3 spring onions - chopped.
- Tbsp of sesame seeds.
- Tbsp of sesame seed oil - to add to noodles before serving.
- 4 nest of egg noodles.
- for the marinade:
- 400g of chicken breast - diced.
- Tsp of sesame seed oil.
- Tbsp of soy sauce.
- Tsp of smoked paprika.
- 1/2 tsp of garlic granules.
- 1/2 tsp of salt.
- Tsp of extra virgin olive oil - for frying

## Recipe Steps:

1. Mix together all sticky BBQ sauce ingredients, excluding fresh garlic, and set aside.
2. Heat tsp of olive oil in a non-stick pan or wok and add chicken. Cook chicken until cooked through, then remove from pan and set aside. Add onions to the same pan and stir fry for 3-4 mins. Add white cabbage and red cabbage and continue to fry for 2 mins, stirring and tossing regularly, then remove from pan.
3. Bring a saucepan of water to boil and add egg noodles. Cook according to packet instructions and drain when ready to add to the pan.
4. Meanwhile, cook your bbq sauce. Heat tsp of olive oil in pan and sauté garlic for 1-2 mins. Then add bbq sauce mixture pan, bring to a low simmer and cook until sauce thickens. Add cooked chicken, noodles and stir fried veg to pan and toss until combined. Add spring onions, sesame seeds and sesame seed oil.