

Hoisin Chicken with Noodles and Green Beans



- 300g green beans, cut in half
- 1 (250g) package ramen noodles
- 1/2 cup hoisin sauce
- 1 small lime, juiced
- 3 tablespoons sweet chili sauce
- 1 pound ground chicken
- 4 garlic cloves, chopped
- 3 green onions, chopped

1. Bring salted water to a boil in a large saucepan. Add green beans and cook for 10 minutes until tender-crisp. Add noodles to water in last 3 minutes of cooking time (or as long as the package dictates). Strain and set aside.

2. Mix together hoisin sauce, lime juice and chili sauce. Set aside.

3. Cook chicken in a small amount of oil until cooked through. Add garlic and cook one minute or until softened. Stir in hoisin mixture. Cook until bubbly and sticky. Stir in noodles, green beans and green onions. Serve immediately.

Serves: 4-6

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