



## Soy Sauce Chicken & Noodles

(Serves 4)

Taken from @marionskitchen [Full recipe here](#)

### Ingredients

4 dried shiitake mushrooms	4 Tbsp (60ml) light soy sauce
250ml freshly boiled water	2 Tbsp (30ml) dark soy sauce
1 Tbsp vegetable oil	3 Tbsp sugar
4 thick slices of ginger	4 boneless chicken thighs, skin on
6 garlic cloves, smashed	sea salt
4 spring onions (scallions), sliced lengthways	400g (14 oz) thin Chinese egg noodles
2 star anise	100g (3.5 oz) Chinese broccoli (芥蓝 – gai lan), blanched until tender
1 cinnamon stick	2 tsp sesame oil
4 Tbsp (60ml) Chinese Shaoxing wine (绍兴酒)	

### Method

Soak the mushrooms in 235ml the freshly boiled water for 20 minutes or until softened. Drain and set aside. Strain and reserve the soaking liquid.

Heat the vegetable oil in a large saucepan over medium-high heat. Add the ginger, garlic and spring onion and stir-fry for a minute. Add the star anise, cinnamon stick, mushrooms, mushroom soaking liquid, Shaoxing wine, light soy sauce, dark soy sauce, sugar and 700ml of water. Bring to a simmer.

Add the chicken and simmer for another 10 minutes. Turn the heat off, cover and allow the chicken to steep in the hot liquid for 30 minutes.

While the chicken cooks, cook the egg noodles according to the packet instructions. Drain and set aside.

Once the chicken is cooked, lift out the chicken and mushrooms from the braising liquid. Set aside on a chopping board. Strain the braising liquid using a fine mesh sieve. Taste and season to taste with salt.

Place about 4 tablespoons of the liquid into 4 shallow serving bowls. Add the cooked noodles and top with the Chinese broccoli, sliced reserved chicken and a mushroom. Drizzle each plate with a little sesame oil and serve immediately.