

# VEGAN STICKY MARINATED CHICKEN-STYLE BREAST

## INGREDIENTS

 2 SERVINGS

 30 MIN

 INTERMEDIATE

1 pack Garden Gourmet  
Sensational Chicken-Style Breast

2 red bell peppers

1 carrot

6 spring onions

125g wok noodles

3 tbsp salty soy sauce

1 tbsp sesame oil

1 tbsp neutral oil (for frying)

1 tbsp agave syrup

Salt and pepper

Optional: sesame seeds, fresh  
coriander and cashew nuts

Try something new with this vegan Chicken-Style Breast asian-style recipe. Some veggies, a Garden Gourmet pack, a wok and some soy sauce and you are good to go!

## PREPARATION

### 1. Prepare the marinade

For the marinade, mix the soy sauce, sesame oil and agave syrup. Brush the Chicken-Style Breasts generously with the marinade and let it marinate for 10 minutes.

### 2. Prepare veggies and cook noodles

Cut the bell pepper and carrot into strips and the spring onion into rings. Cook the noodles according to the package directions.

### 3. Cook the Chicken-Style Breasts

Cook the Chicken-Style Breasts in a frying pan according to pack instructions. Brush with extra marinade while baking.

### 4. Stir-fry your veggies

Stir-fry the vegetables in a wok or large frying pan and add some marinade. Season to taste with some salt and pepper if necessary. Spoon the vegetables through the noodles and sprinkle with sesame seeds.

### 5. Plate up and enjoy

Cut the Chicken-Style Breasts into slices and spoon them through the noodles or place them on top of the noodles. Garnish optional with coriander, extra sesame and/or cashew nuts.

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