



VEGAN STICKY MARINATED CHICKEN-STYLE BREAST

INGREDIENTS

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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