

MasterFoodsTM

PROFESSIONAL

Sticky Baked Chicken Noodles
RECIPE

Sticky Baked Chicken Noodles



<?xml version="1.0"?>

TIME

30 minutes

INGREDIENTS

10 items

MAKES

6 servings

A quick and delicious sticky baked chicken. This is a super versatile recipe and quick to prepare, and easily scaled up for functions.

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INGREDIENTS

- 3 tbsp. MasterFoods™ Professional Lemon Pepper Seasoning, plus extra
- 8 Chicken Thighs
- ¼ tsp. MasterFoods™ Professional Ground Ginger
- ¼ cup MasterFoods™ Professional Soy Sauce
- 3 tbsp. Sweet Soy sauce
- 3 tbsp. Honey
- 280 g Soba Noodles
- 80 g Green Beans
- 1 Zucchini, peeled into ribbons
- 3 Spring Onions, thinly sliced on a bias, to garnish

PRODUCTS USED



MasterFoods Professional Lemon Pepper Seasoning 680g

[SEE DETAILS](#)

Cooking Instructions:

- 1
Preheat an oven to 220°C. Mix the lemon pepper seasoning, ginger, soy sauce, and honey in a bowl, then pour over the chicken to coat.
- 2
Sprinkle the chicken with the extra lemon pepper seasoning and place in an oven proof dish.
- 3
Cook at 220°C for 5 minutes, then turn the oven down to 180°C and cook for a further 25 minutes, or until chicken is cooked through, basting frequently. Rest for 20 minutes.
- 4
While the chicken is resting, cook the soba noodles as per manufacturer's instructions and blanch the green beans.
- 5
Once the chicken is cooked, pour the juices from the baking tray over the noodles to coat. Mix through the vegetables.

6. 6

Once the chicken is cooked, pour the juices from the baking tray over the noodles to coat. Mix through the vegetables.

Tips:

1. 1

This dish can also be served with steamed brown jasmine rice.

2. 2

For added heat, sprinkle over MasterFoods™ Professional Chilli Sprinkle before serving.

3. 3

When the chicken is cooked, sprinkle over some lightly toasted sesame seeds for an extra crunch.

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Cooking time

10 min

Ingredients

11 items

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[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

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Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

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