

Sticky Baked Chicken Noodles  
RECIPE

## Sticky Baked Chicken Noodles



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.

### INGREDIENTS

- 3 tbsp. MasterFoods® Lemon Pepper Seasoning, plus extra
- 8 Chicken Thighs
- ¼ tsp. MasterFoods® Ground Ginger
- ¼ cup MasterFoods® 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

## 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.
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## Tips:

1. This dish can also be served with steamed brown jasmine rice.
2. For added heat, sprinkle over MasterFoods's Chilli Sprinkle before serving.
3. When the chicken is cooked, sprinkle over some lightly toasted sesame seeds for an extra crunch.

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