

MAGGI Sweet & Sour Noodles

Ingredients

- packet MAGGI Chicken Flavored Noodles
- Medium Egg
- g Chicken
- g Corn flour
- tbsp Wheat flour
- tbsp Oil
- g Pineapple
- g Capsicum
- g Sliced Onions
- tbsp Sugar
- tbsp Vinegar
- tbsp Tomato sauce
- tbsp Soya sauce
- g Garlic
- packet Tastemaker
- oz Salt
- pinch Pepper
- g Tomato

Instructions

1. Cook MAGGI Chicken flavour noodles in boiling water for 4 minutes. Strain the noodles.
2. Add oil to a pan and heat it. Add an egg to the heated pan. Scramble the egg. Add the boiled noodles and the tastemaker to the same pan and mix everything together.
3. Add an egg, corn flour, a pinch of pepper, and salt into a bowl. Add chicken pieces into the mixture and mix well.
4. Add oil into a pan and let it heat. Then add the marinated chicken pieces into the oil and deep fry until golden brown.
5. Whisk sugar, vinegar, tomato sauce, soy sauce & garlic together in a small bowl to make the sauce. Keep it aside.
6. Heat a pan and add the previously prepared sauce into it. Add the fried chicken pieces and mix well.
7. Add onion, pineapples, capsicum, and tomato slices into the pan. Cook everything together.
8. Finally, top the noodles with sweet & sour chicken and serve.

Nutrition

Carbohydrates	43.17 g
Energy	425.66 kcal
Fats	21.29 g
Fiber	2.58 g
Protein	19.24 g
Sodium	1504.89 mg
Sugars	18.11 g

18 Minutes

3 Portions