



## MAGGI Daiya Chicken Noodles

### Ingredients

- packet MAGGI Daiya Deviled Chicken Noodle
- packet Tastemaker
- tbsp Oil
- g Chicken
- tbsp Garlic
- tbsp Ginger
- tsp Chilli Paste
- tsp Salt
- tsp Pepper
- Medium Egg
- g Sliced Onions
- g Chopped Carrots
- g Leeks

### Instructions

1. Boil MAGGI Daiya Devilled Chili Chicken Noodles in boiling water for 2 minutes.
2. In a separate pan, add oil and add chicken once the oil is heated.
3. Add salt, pepper, ginger, garlic, and chili paste to the same pan and cook the chicken. Set it aside.
4. Scramble the egg in a different pan.
5. Sauté the onions and carrots.
6. Add boiled MAGGI Devilled Chili Chicken Noodles and tastemaker and mix with scrambled eggs. Then add vegetable sauté, chicken, and mix well
7. Remove from the stove and add leeks

### Nutrition

|               |             |
|---------------|-------------|
| Carbohydrates | 22.98 g     |
| Energy        | 298.69 kcal |
| Fats          | 18.28 g     |
| Fiber         | 1.45 g      |
| Protein       | 13.16 g     |
| Sodium        | 418.92 mg   |
| Sugars        | 1.99 g      |

17 Minutes

3 Portions