

Nadiya Hussain's Teriyaki Chicken Noodles

Ingredients:

- 1 cup soy sauce
- $\frac{2}{3}$ cup brown sugar
- 12 garlic cloves, minced (2 Tablespoons)
- 4 Tablespoons grated fresh ginger
- $\frac{1}{2}$ -1 teaspoon red pepper flakes
- 2 cup boiling water
- 6 boneless, skinless chicken cuts (breasts halved, or whole thighs)

2nd part of cook time

- 8.8 oz of vermicelli rice noodles (250g)
- 2 cups+ hot water

For Garnish:

- $\frac{1}{2}$ cup chopped green onion
- 1-2 tablespoon sesame seeds

Instructions:

In a 9x13 dish, combine soy sauce, brown sugar, garlic, ginger and red pepper flakes. Pour boiling water over the top and whisk until sugar is dissolved. Allow the mixture to cool to 100°F/37°C or less.

Once the mixture is not hot anymore, add the chicken in a single layer. Cover with plastic wrap and refrigerate for at least 30 minutes (but up to 12 hours).

Preheat your oven to 400°F/ 200°C. Remove the plastic and turn chicken over in the marinade before placing the pan in your oven. Bake for 25-30 minutes or until your chicken reads 150°F/65°C.

Quickly remove the pan from the oven and move the chicken to the side as you add the dry vermicelli rice noodles to the pan in an even layer. Place your chicken over the top of the noodles and add your hot water to the pan (careful not to pour it over the chicken).

Bake for another 10 minutes or until internal chicken temp reaches 165°F/7°C and the noodles are softened.

Once out of the oven, slice chicken and serve over the noodles with garnishes of sesame seeds and green onions.

Note: I've doubled the marinade/sauce portion of this recipe because when we made it, our noodles were way too dry. We love it this way but the original recipe can be found at:
<https://thehappyfoodie.co.uk/recipes/nadiya-hussains-teriyaki-chicken-noodles/>