

Sharwood's Easy Sweet & Sour Chicken







20 mins

Super Simple Serves 4

Ingredients

- 2 Sharwood's Medium Egg Noodles
- 1 tbsp Vegetable Oil
- 3 Chicken Breasts, Diced
- 1 Jar Sharwood's Sweet & Sour Sauce 425g
- Onion, Diced

Method

- 1. Using the on-pack instructions, cook the noodles and set to one side.
- 2. Simply fry the chicken in a little oil for a few minutes until browned.
- 3. Add the onion fry for a further 2 minutes.
- 4. Add the sauce and simmer for 2 3 minutes.
- 5. Stir the sauce through the noodles.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tip: Serve with rice if you don't have noodles.