**Salt & Pepper Chicken with Noodles**

(working in pairs)

***Ingredients –***

* 1 x chicken breast
* 3 x spring onions
* Half a pepper
* 2 x cloves of garlic
* Half an onion
* 60g cornflour
* ½ teaspoon salt
* Black pepper
* 2 x teaspoon Chinese 5 spice
* Noodles
* Soy sauce

***Method –***

* Mix the cornflour, salt, pepper and 5 spice together in a mixing bowl
* Cut the chicken into bitesize pieces and mix into the cornflour mixture, toss around so the chicken pieces are coated.
* Place the noodles in a saucepan and cover with boiling water.
* Fry the chicken pieces in a wok with a little oil.
* When the chicken is cooked, remove from the wok.
* Chop up the pepper, garlic, onion and spring onion into small pieces.
* Drain the noodles when soft.
* Fry the vegetables in the wok with a little oil for a few minutes, add the noodles and cooked chicken. Add soy sauce to taste.

