



Black Bean Chicken with Crispy Noodles

I love the combination of salty black beans, spicy chilli and slightly sweet smoky oyster sauce in this classic black bean chicken recipe. You could serve it with plain steamed rice, though the crunch of crispy noodles takes it to the next level.

Serves 2

INGREDIENTS

- 300g chicken thigh fillet, skin off
- ¼ cup oyster sauce
- 2 tablespoons water
- 1 tablespoon Chinkiang vinegar
- 1 tablespoon castor sugar
- 2 teaspoons sesame oil
- 1 teaspoon finely grated ginger
- 1 tablespoon vegetable oil, plus extra for pan-frying noodles
- 1 small brown onion, cut into eighths
- 1 tablespoon salted black beans
- 1 tablespoon Shaoxing cooking wine
- 1 clove garlic, crushed
- 1 teaspoon Sichuan chilli sauce, plus extra for serving
- 2 green onions, finely sliced on the diagonal
- 2 x 70g blocks rice vermicelli

METHOD

1. Remove chicken from fridge 30 minutes before cooking.
2. Cut into bite-sized pieces and set aside to come to room temperature.
3. Combine oyster sauce, water, vinegar, sugar, sesame oil and ginger. Set aside.
4. Put a large saucepan of water on to boil.
5. Meanwhile, heat wok over high heat, add oil then onion, breaking the segments apart, and stir-fry for a minute or 2 until onion is slightly charred in places.
6. Add chicken and stir-fry for a minute or so until opaque all over.
7. Add black beans, Shaoxing, garlic and chilli sauce and toss to combine.
8. Add oyster sauce mixture and toss well to combine.
9. Cover and cook for a minute or 2, until chicken is just cooked through.
10. Remove chicken from the wok and set aside.
11. If liquid hasn't yet reduced to a saucy consistency, boil until it reduces and thickens then set aside.
12. Add noodles to the boiling water and cook for about 4 minutes, without stirring, until just tender, then tip into a colander to drain well.
13. Cover the base of a frying pan generously with oil and heat over medium-high heat.
14. Add noodles and fry for 4-5 minutes on one side, until well coloured and crisp.
15. Meanwhile, return wok to a medium heat. Return chicken to wok with green onion and toss to coat everything in the sauce. Cover and set aside to keep warm.
16. Drain noodles on paper towel and place in the bottom of serving bowls, crisp side down.
17. Spoon chicken and sauce over the top and serve with extra chilli sauce on the side.