

# Chicken Hakka Noodle Recipe

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Bangalees have an enduring passion for Chinese cuisine, often opting for it when dining out or ordering in. The allure of Chinese delicacies is so strong that they must indulge at least once. Among these, Chicken Hakka Noodles stands out as a quintessential Indo-Chinese dish, boasting a unique blend of flavours that captivate your taste buds.

Sunrise Chowmein Masala allows you to take your favourite hakka chowmein recipe to the next level. This simple recipe can be easily prepared for weekend dinners or small get-togethers. Pair it with your Chinese side of choice and have a happy and fulfilling meal.

**Sunrise Fact Check:** The Hakka Noodle is emblematic of Indo-Chinese culture and is a dish that exists solely within the bounds of the subcontinent. The Chinese settlers in Kolkata during the 18th century are from where Kolkata's profound love for Chinese cuisine began. Over 3 centuries later, the love for Chinese food has grown and is ingrained in the culinary DNA of every Bangalee.

## Chicken Hakka Noodles Ingredients

1 Green Bell Pepper  
1 Yellow Bell Pepper  
1 Red Bell Pepper  
1 Cup Shredded Red Cabbage  
1 Cup Shredded Green Cabbage

1 Cup Chopped Spring Onion  
1 Dried Red Chilli  
2 Teaspoons Chopped Garlic  
200g Boneless Boiled & Shredded Chicken  
300g Boiled Noodles

2 Teaspoons Refined Oil  
1 Teaspoon Chilli Oil  
1 Teaspoon Sunrise Chow Mix Masala  
Salt

**Sunrise tip:** If you want your noodles to get that dark colour, then you can add in a teaspoon of Dark Soy Sauce

## How to Prep Chicken Hakka Noodles

Everything is in the prep when it comes to cooking Chinese Food. Remember not to complicate things.

### The Vegetables

- Thinly slice the bell peppers into long strips.
- Shred the cabbage finely.
- Chop the spring onions.
- Mince the garlic cloves finely.
- Ensure that all sliced vegetables are roughly the same size. This will allow them to cook evenly and equally.

**Sunrise tip:** Take your time with the chopping; it is the most crucial part of the dish.

### The Chicken

- Boil the boneless chicken until fully cooked and tender.
- Shred the boiled chicken into fine pieces.

**Sunrise tip:** You can also add some fish sauce. Remember that light soy is salty, so be careful with the salt.

### The Noodles

- Boil the noodles following the instructions on the packet
- Once desired softness is reached, transfer noodles to cold water to prevent overcooking
- Dry the noodles and drizzle 1 tsp of oil to prevent the noodles from sticking to each other.

## The Cook

- Heat around 2 teaspoons of refined oil
- Add 2 teaspoons chopped garlic
- Add 1 dried red chilli
- Add shredded red and green cabbage
- Add chopped spring onion
- Add sliced the bell peppers
- Saute the vegetables for a few minutes
- Add the shredded chicken
- Add 1 teaspoon Sunrise Chow Mix Masala
- Add 1 Teaspoon Chilli Oil
- Add salt
- Add the boiled noodles and cook for few minutes
- Take it off the heat and serve hot.

**Sunrise tip:** If you eat these noodles without any sides, you can add chilli or dark soya sauce, but we don't recommend it.

## Sunrise Taste Check

Enjoy delicious chicken hakka chowmein in the comfort of your home. Our Sunrise Chowmein Masala allows you to add that touch of professionalism to your best chicken Hakka noodles recipe without any hassle.

## Video Link

<https://www.youtube.com/watch?v=QhH7-m23VOU>

