

新年快樂

Happy Chinese New Year

Chinese chicken drumstick traybake with egg noodles

These delicious sticky chicken drumsticks with simple noodles are a great dish to serve when celebrating Chinese new year. Full of aromatic flavours, this dish is a great alternative to a takeaway and only takes a short time to prepare.

Ingredients

- 3 tbsp clear honey
- 3 tbsp light soy sauce
- ½ tbsp finely grated ginger
- 2 garlic cloves, crushed
- ½ tsp Chinese five spice
- 1kg chicken
- 4 nests medium egg noodles
- 50g spring onions, finely sliced



Method

1. Heat the oven to gas 6, 200°C, fan 180°C.
2. prepare the chicken by taking off as much of the skin as possible.
3. Whisk the honey, soy, ginger, garlic and Chinese five spice with 3 tbsp water in a large bowl, then add the chicken drumsticks and toss together well.
4. Tip into a roasting tray and roast for 35-40 mins (turning halfway through) until the chicken is cooked through, and they are sticky and glossy.
5. When the chicken drumsticks have 5 mins left, bring a large pan of water to the boil, and cook the noodles for 3-4 mins until tender, or following pack instructions. Drain well and serve with the chicken, scattering with spring onions to serve if you like.