Korean Chicken Glass Noodles

Sesame marinated chicken bites sautéed with kimchi, bell peppers, onion, and Korean sweet potato noodles.



PREPARATION

Yield: 10 servings

1. Marinate the chicken tenders: In a mixing bowl, combine diced chicken and marinade ingredients. cover and chill for at least 2 hours (up to overnight).
2. Stir fry japchae components: In a sauté pan or wok on high heat, sauté marinated chicken (with excess oil marinade) for 5-7 minutes until chicken is browned and fully cooked. Remove from pan and set aside. Sauté garlic, onion, and peppers for 2-5 minutes, cooking to al dente. Add back cooked chicken, kimchi, soy sauce, and sugar and sauté for 2-3 minutes. Add cooked noodles and stir fry for 2-5 minutes to combine flavors.
3. Remove noodle stir fry from heat and garnish with green onion and cilantro.

INGREDIENTS

MARINATED CHICKEN TENDERS

- [ ] 30 Noor Al-Jabal® Fresh Tenderloins (25240), large diced
- [ ] 1¼ (1.25) cups sesame oil
- [ ] 2½ (2.5) tbsp kosher salt
- [ ] 2½ (2.5) tsp black peppercorns, ground

STIR FRY

- [ ] ⅔ (.66) cup garlic, minced
- [ ] 2½ (2.5) cups yellow onion, julienned
- [ ] 2 cups red bell pepper, julienned
- [ ] 2 cups green bell pepper, julienned
- [ ] 2½ (2.5) cups cabbage kimchi
- [ ] ⅔ (.66) cup soy sauce
- [ ] 4 tsp granulated cane sugar
- [ ] 7½ (7.5) cups Korean sweet potato noodles, soaked in cold water for 1 hour
- [ ] ½ cup green onion, sliced
- [ ] ⅔ (.66) cup cilantro, chopped

NOTES

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