

Yakisoba Noodles with Grilled Chicken

INGREDIENTS:

- 6 cups soft Yakisoba noodles
- 4 boneless chicken thighs
- 1 carrot thinly sliced
- 1 cup cut cabbage,(about 1" pieces)
- 1 cup broccoli (cut in smaller pieces)
- 1/3 cups Keli's Pineapple Hawaiian Luau Teriyaki
- 1/4 cup Keli's Ginger Garlic Teriyaki Glaze
- 2 tablespoons coconut or vegetable oil

DIRECTIONS:

- Chop all vegetables and set aside.
- Grill chicken thighs. Add Ginger Garlic Teriyaki Glaze & last 5 minutes of cooking. Transfer to a plate and cover with foil to keep warm.
- Put vegetables in a wok or large skillet with oil. Cook on low stirring often.
- When vegetables are starting to get soft and the broccoli turns bright green add noodles and Pineapple Hawaiian Luau Teriyaki
- Toss until the noodles are coated. Stir fry for 3 to 4 minutes until heated through.
- Transfer noodles to a serving platter. Slice the Teriyaki glazed chicken thighs and place on top.
- Enjoy!