**Oriental Chicken Noodles**

**Ingredients:**

1 cup chicken cut into bite size pieces

2 cloves garlic chopped

1/2 onion cut into slivers

2 tablespoons soy sauce

2 tablespoons Fish Sauce

2 teaspoons lemon juice

2 teaspoons sugar (white or brown)

2 tbsp water

8 oz Garlic Fettuccini- pre cooked

2 tbs Tandoori Oil

2 tsp chopped Cilantro

2 tsp. chopped peanuts

Directions:

* Heat Tandoori oil in a heavy skillet,
* add chicken, garlic and onions and sauté approximately for 2 minutes,
* add all the remaining ingredients and mix thoroughly,
* Garnish with a few sprigs of Cilantro and serve immediately.

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