

# Spicy Chicken & Cabbage

**Prep Time:** 10 Min **Cook Time:** 20 Min **Total Time:** 30 Min  
Serves 4

## Ingredients

- 1 Tbsp. Chile Paste
- 2 cloves Garlic, chopped
- 1/4 cup water
- 4 skinless, boneless chicken breast halves or 400g worth
- 1/2 cup Tamari (fermented soy sauce), wheat free
- 600g Cabbage, sliced into "noodles"
- Shiritaki/Miracle Noodles

## Instructions

- 1 Cut chicken into 1/2 inch cubes
- 2 In a fry pan, whisk chile paste with 1/4 cup of water & add chopped garlic
- 3 Add the chicken & cook until done adding more water if necessary
- 4 Remove the chicken once it is cooked and before all the water boils away.
- 5 Add Tamari sauce to the remaining liquid then add the cabbage and cook until soft.
- 6 Divide both the chicken & the cabbage into 4 equal parts
- 7 Combine desired amount of Shiritaki/Miracle noodles to 1 portion each of chicken and cabbage
- 8 Mix and enjoy!!!
- 9 (Package & refrigerate remaining portions for another meal another day!)

## Notes

You can add more Chili Paste to the recipe if it's not hot enough for your taste buds.

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