



Chicken With Rice Noodles

Make this chicken and vegetable combination complete with Shiitake mushrooms, also known as the elixir of life. Adding ginger you get a spicy flavour specific to meals in Asian cuisine. Try it!

Ingredients

Number of persons: 4

- 600 g chicken fillets
- 40 g butter
- 200 g Shiitake mushrooms
- 100 g carrots
- 500 ml [Vegeta Chicken Liquid Stock](#)
- 100 g red capsicum, fresh
- 1 teaspoon ginger (fresh, grated)
- 100 g spinach
- 2-3 teaspoons corn flour



Preparation time: 45 min

Energetic value: 684 kcal / 2859 kJ

Demanding:

Preparation

1. Cut chicken fillets in large pieces and stir-fry each side in butter, for 5 minutes.
2. Add mushrooms and carrots (cut in strips). Pour 250-350 ml of Vegeta Chicken Liquid Stock and cook the fillets for about 20 minutes.
3. Add capsicum (cut in strips) and grated ginger. Cook for another 5 minutes.
4. Add spinach and cook for 1-2 minutes. Add corn flour (previously mixed with 50 ml of water & remaining Vegeta Chicken Liquid Stock) and cook for a few minutes.

Serving

Serve with rice noodles.

Tip

You can always replace fillets with other parts of chicken meat, and rice noodles with different pasta.

My notes

