



Chicken Vermicelli

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Recipe Information

Serves: 6

Time to make: 30 minutes



Method

1. Soak vermicelli noodles in a bowl of boiling water for 15 minutes.
2. Wash and grate or finely chop all vegetables, garlic and ginger. Chop chicken into chunks.
3. Heat oil in a large pan and cook onion, garlic, ginger and chicken until browned.
4. Add carrots, zucchini and mushrooms, stir and cook for 5 minutes.
5. Add soy sauce and reduce heat to low. Stir to avoid sticking to pan.
6. Add drained vermicelli when chicken is cooked. Mix well.
7. Serve.

Ingredients

500g chicken breast
1 onion
4 teaspoons/cloves garlic
2 tablespoons ginger
2 carrots
2 zucchini
8-10 mushrooms
1/4 cup soy sauce
1-2 teaspoons oil
250g vermicelli noodles

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5. Add soy sauce and reduce heat. Stir to avoid sticking to pan.



6. Add drained vermicelli when chicken is cooked. Mix well and serve.

Tips and Options

- If you use chicken thighs, just remove the fat.
- Can also be made with beef or pork.

...**Which Way**...
The good tucker way