



# Chinese cuisine

group TX-17

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Chinese cuisine, with its rich history, uniqueness, variety of cooking styles and traditions, is undoubtedly an important component of Chinese culture. Chinese dishes are known for their color, aroma, taste and attractive appearance. Peking duck is one of the most popular dishes in China, one of the symbols of Chinese cuisine, famous throughout the world, Gunbao Chicken, Fried noodles.



# Ingredients for making Chinese noodles

- Chinese noodles 100-120 g
- Water 1 L
- Chicken fillet 1 lobule
- Beijing cabbage 2 leaves
- Bell pepper (red) 1 pc.
- Garlic 1 clove
- 1 carrot
- Onion (middle head) 1 pc.
- Vegetable oil 2 tbsp.



1. Take 100-120 g of Chinese noodles and gradually lower it, into boiling water. When the water with the noodles dipped into it boils again, we reduce the heat and let the noodles boil for about 7 minutes.



2. Pour 1 liter of water into the saucepan and put it on the stove, let the water boil.



3. Rinse two leaves of Beijing cabbage with water, dry and cut them into thin strips.



4. The washed bell pepper is peeled from the core with grains and cut into thin strips.



5. Next we cook carrots: wash, clean and grate Korean carrots on long thin strips.



6. In a preheated pan (if you have a wok, it is better to use it) we pour two tablespoons of vegetable oil and fry the chicken fillet in it.



7. We send the chopped onions, garlic, pepper, carrots, cabbage into the pan, mix everything and leave to fry for another 3 minutes.

10. Now we transfer the contents of the pan to a beautiful plate and enjoy the cooked dish.

8. As soon as the noodles have absorbed the juice of vegetables, it is ready.

9. After 3 minutes, add the previously cooked noodles to the vegetables, pour them with teriyaki sauce and mix well, so that the noodles are saturated with sauces and the aroma of vegetables.



Bon  
Appétit

