

Thai Yakisoba



Serves 🍴🍴

Ingredients

100 g of soba
100 g chicken thigh
1 small red pepper
some tops of broccoli
5 small corn (in brine)
2 cm ginger root
1/2 fresh onion
2 tablespoons soy sauce
1 tablespoon sweet chili sauce
2 Thai hot chili peppers
2 cloves garlic
1 pinch salt
3 tablespoons vegetable oil

Method

Wash and clean the peppers and cut into strips, wash the tops of broccoli and cut in half, sliced the onion and seeded hot chili peppers. In a wok, fry the pepper and broccoli tops with oil, garlic and ginger cutted into strips, after a few minutes add the diced chicken and continue stirring. Once the chicken is cooked add teh small corn halves, soy sauce and sweet chili sauce, add salt if necessary and set aside. Cook the spaghetti in salted water. Drain, pass quickly under cold water and pass it in the wok with the other ingredients. Add the fresh onion and pepper and serve immediately.