



tribelli®



**Chicken with vegetable
and tribelli® ramen**

SWEET SWEET LIFE



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tribelli®**

Ingredients

FRESHFUN



- ½ orange **tribelli**® sweet pepper
- ½ red **tribelli**® sweet pepper
- ½ yellow **tribelli**® sweet pepper
- 1.5 l water
- 1 chicken breast
- 1 boiled egg, finely diced
- ½ leek, very finely diced
- 1 garlic clove
- 1 piece fresh ginger, about the size of a garlic clove
- 1 chicken stock cube
- 1 carrot, very finely diced
- 1 tomato
- 1 tablespoon mustard
- 1 tablespoon tomato purée
- Soy sauce
- ½ courgette
- Olive oil
- Rice noodles

Elaboration

ALLERGENE



- Put the water in a pan along with the chicken breast, leek, garlic clove, ginger, carrot and half a **tribelli**® pepper of each colour (red, yellow and orange), all finely sliced. Add the tomato, mustard, tomato purée and soy sauce.
- Cook for around 30 minutes. Remove the chicken breast and place it in a frying pan with the remaining peppers, onion and courgette, all finely sliced.
- Sauté and then set aside.
- Put the noodles in the stock for 2-3 minutes.
- Serve in a bowl and garnish with the vegetables, **tribelli**® and egg.