

TAVUK DÜNYASI

Ingredients

800 grams chicken breasts

seasoning:

200 ml milk

100 ml white vinegar

50 ml vegetable oil

Teaspoon salt

Quarter of a teaspoon of white pepper

teaspoon garlic powder

Teaspoon onion powder

Half a teaspoon of ginger

Oregano Chicken Ingredients:

200 gm marinated chicken breast

100 grams of cooking cream

50 gm kashkaval cheese

teaspoon oregano

Chef Pan Meal Ingredients:

200 gm marinated chicken breast

100 gm colored peppers

50 grams mushroom

50 grams onion

5 tablespoons soy sauce

Pasta Ingredients:

250 grams macaroni

water

Teaspoon salt

¼ teaspoon turmeric

200 ml cooking cream

one small spoon of dry basil

tablespoon oil

tablespoon butter

salad Components:

color lettuce

dried tomatoes

Ingredients

cherry tomatoes

Carrots

olive oil

salt

Lemon juice

Directions

To prepare the chicken marinade: we cut the chicken pieces into large pieces and put them in a bowl, in another bowl we put milk, vinegar, vegetable oil, salt, white pepper, garlic powder, onion powder, ginger, then we mix all the ingredients well, and then add the marinade For a bowl of chicken, put them in the fridge for 4-5 hours. To prepare the pasta: In a pot on the fire we put water in it and leave it until it boils, then add salt, turmeric, pasta, then we boil the pasta, and after boiling we add olive oil, butter, half a teaspoon of salt, cooking cream, dried basil, then we stir The ingredients are a little, then we take the pot off the stove. To prepare the salad: In a bowl, put lettuce (chopped), black olives, dried tomatoes, cherry tomatoes, carrots, K salt, Reton oil, lemon juice, and mix all the ingredients, then the salad is ready.

To prepare the Chef's Fryer meal: In a frying pan on the fire, put two tablespoons of olive oil with a piece of butter, leave them until melted, then add the chicken pieces and fry them for a minute for each side of the chicken piece, then add the onions (cut into large pieces), colored peppers (cut into large pieces), mushrooms, soy sauce, and cook all the ingredients for about 4-5 minutes and then the meal is ready. To prepare the chicken meal with oregano: In a frying pan (heated frying pan) on the fire, put two tablespoons of olive oil with a piece of butter and leave them until melting, then add the chicken pieces and fry them for a minute for each side of the chicken piece, and then reduce the temperature of the fire and add the cooking cream to them , oregano, kashkaval cheese, and leave them until melting, and then the meal is ready.

C H E F O M A R

Bon Apetit!