# Takjimm (Braised Chicken with Noodles and Vegetables)

**YIELD** 3

**COOK TIME 30 minutes**

## Ingredients
- 2T salad oil
- 2pcs dried chili peppers
- 1lb boneless chicken thighs
- 4oz fine julienne ginger
- 5 cloves garlic thinly sliced
- 3 cups water
- 2 potato cut into rounds
- 1 carrot cut into oblique
- 1 onion large dice
- 1 zucchini cut into ¼” thick bias
- 4oz potato starch noodle
- 1pc fresh red chili pepper cut on a bias
- 1pc fresh green chili pepper cut on a bias
- ¼ cup shoyu

## Directions
1. Cut the chicken into bite sized pieces and gently rinse under water and pat dry
2. Heat a medium sized sauté pan or wok on high and add in the salad oil, add in the dried chilies and remove before the oil lightly smokes, when the oil
3. Add in the garlic and ginger, stir well and deglaze with water and continue to cook on medium heat with the lid on
4. Soak the noodles in tap water and set aside
5. After the chicken cooks for about 5 minutes, add in the potatoes and carrots and cook for another 5 minutes
6. Add in the seasonings, zucchini and peppers and noodles and cook another 5 minutes
7. When everything is to its proper doneness, plate the dish and garnish with the green onions and sesame seeds