

## Takjimm (Braised Chicken with Noodles and Vegetables)



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PREP TIME

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

COOK TIME

minutes

3  
cup