





LEMON CHICKEN NOODLES

Ingredients

1 small red onion, diced	1 tablespoon of curry
4 cloves of garlic, minced	1 teaspoon of turmeric
1 sprigs of rosemary	Juice of ½ a lemon
1 teaspoon of lemon zest	Dania leaves to garnish
2 drumsticks, deboned/1 chicken breast (300g)	Salt to taste
1 tablespoon of tomato paste	Ghee to cook

Method

In your sufuria, add in the ghee and the salt. Thereafter, add the red onion, garlic, rosemary and lemon zest. Sautee until softened and fragrant. Add in the sliced chicken followed by the tomato paste, curry, turmeric and a squeeze of lemon juice. Add a tiny bit of hot water/stock, mix everything in and allow the chicken to cook. Once cooked, add in the noodles, mix them in and then garnish and serve.

COCONUT CREAM MUSHROOM NOODLES

Ingredients

½ red onion, chopped	½ teaspoon of black pepper
4 cloves of garlic, minced	130 ml of coconut cream
½ cup of dania stems	Salt to taste
140g of button mushrooms	Coconut oil to cook
1 tablespoon of coriander powder	

Method

Melt your coconut oil in your sufuria and add some salt followed by your red onion, garlic and dania stems. Sautee until softened and fragrant. Add in the button mushrooms and cook until shrunken and



golden brown. Pour in the coconut cream and the spices and mix. Simmer for a minute or two then add in your cooked noodles, mix in and once coated, serve.

PEA AND MINCED BEEF NOODLES

Ingredients

½ cup of red onion	½ teaspoon of chili
4 cloves of garlic, minced	½ teaspoon of cumin
1 tablespoon of minced ginger	1 tablespoon of curry
2 sprigs of thyme	125g of minced beef
1 tablespoon of tomato paste	½ cup of cooked peas
1 tablespoon of soy sauce	Salt to taste
1 tablespoon of paprika	Veg oil to cook

Method

Add your oil and some salt into your pan and add in your red onion, garlic, minced ginger and thyme. Sautee until softened and fragrant. Add in the beef and cook until browned. Thereafter, add in your tomato paste, soy sauce, the spices and a splash of hot water/stock. Let this sautee until thick and then add in the peas. Once cooked, add in the cooked noodles, mix in and serve.



SERVE WITH: your favorite drink



This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/yummy-noodles-3-ways/>

Youtube Video : <https://youtu.be/WwvnZtOqAQ8>