Main dishes / Myanmar (Burma)

Shan noodles



Rice noodles with a tomato and chicken sauce, pickled greens and ground peanuts.

Time 70 min **Servings** 4

What you'll need.

- ☐ 400 g Rice noodles
- ☐ 500 g Minced chicken
- ☐ 600 g Tomatoes
- ☐ 5 piece Shallots
- ☐ 6 clove Garlic
- ☐ 1 tbsp Paprika
- ☐ 1 tsp Turmeric
- ☐ 3 tbsp Fish sauce
- ☐ 150 g Pickled mustard greens
- ☐ 80 g Roasted peanuts
- ☐ 4 piece Spring onions
- ☐ 30 g Coriander
- ☐ 80 ml Vegetable oil
- ☐ 2 piece Limes
- ☐ Salt — to taste

Let's make it.

01 Fry the sliced shallot in oil until deep gold and set half aside for serving.

02 Add the garlic, paprika and turmeric and warm them a minute, until fragrant.

03 Add the minced chicken and fry it, breaking up lumps, until it whitens.

04 Add the chopped tomatoes and fish sauce and stew twenty-five minutes to a thick paste.

05 Grind the peanuts to a coarse crumb, keeping a few whole.

06 Boil the rice noodles, rinse them and divide them between bowls.

07 Spoon the sauce over the noodles and top with peanuts, fried shallot, pickled greens and coriander.

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