Main dishes / Germany

egg noodles with chicken breast and broccoli · Germany

A modern Germany-inspired noodle or pasta dish with broccoli and chicken breast.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g egg noodles
- ☐ 500 g broccoli
- ☐ 1 g caraway seeds
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g chicken breast
- ☐ 20 g German mustard
- ☐ 10 g fresh parsley

Let's make it.

01 Cook the egg noodles according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the broccoli and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the broccoli and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

04 Cook the chicken breast in a separate frying pan until the centre reaches at least 74°C.

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the German mustard, caraway seeds, fresh parsley and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-de-09-14-829f612