



Chicken Drumsticks Thai style with fried rice noodles and vegetables



25 minutes



10 persons



Ingrédients

- 20 Chicken Drumsticks
- 1.5 dl light soy sauce
- 2 cloves garlic
- Dash of sesame oil
- 25 g sesame seeds
- 500 g rice noodles
- 500 g carrots
- 500 g soya bean shoots
- 1 dash of groundnut oil
- ¼ bunch of coriander
- 1 bunch spring onions
- Pepper & salt

Méthode de préparation

Make a sauce from the soy sauce, sesame oil and finely chopped garlic.

Mix this with the Drumsticks and roast in an oven at 150°C for x min.

Roast the sesame seeds in a frying pan and put to one side.

Boil the rice noodles in salted water.

Cut the carrots into long strips and briefly fry them together with the soya bean shoots in a wok with the groundnut oil.

Add the noodles, chopped coriander, spring onion and season with pepper and salt.

Finish the sesame seeds. Use the juices from roasting as a sauce.

Des recettes plus savoureuses sur Volys.be!

