T A V U K D Ü N Y A S I

Ingredients
800 grams chicken breasts
seasoning:
200 ml milk
100 ml white vinegar
50 ml vegetable oil
Teaspoon salt
Quarter of a teaspoon of white pepper
teaspoon garlic powder
Teaspoon onion powder
Half a teaspoon of ginger
Oregano Chicken Ingredients:
200 gm marinated chicken breast
100 grams of cooking cream
50 gm kashkaval cheese
teaspoon oregano
Chef Pan Meal Ingredients:
200 gm marinated chicken breast
100 gm colored peppers
50 grams mushroom
50 grams onion
5 tablespoons soy sauce
Pasta Ingredients:
250 grams macaroni
water
Teaspoon salt
¼ teaspoon turmeric
200 ml cooking cream
one small spoon of dry basil
tablespoon oil
tablespoon butter
salad Components:
color lettuce
dried tomatoes

Ingredients
cherry tomatoes
Carrots
olive oil
salt
Lemon juice

Directions
To prepare the chicken marinade: we cut the chicken pieces into large pieces and put them in a bowl, in another bowl we put milk, vinegar, vegetable oil, salt, white pepper, garlic powder, onion powder, ginger, then we mix all the ingredients well, and then add the marinade For a bowl of chicken, put them in the fridge for 4-5 hours. To prepare the pasta: In a pot on the fire we put water in it and leave it until it boils, then add salt, turmeric, pasta, then we boil the pasta, and after boiling we add olive oil, butter, half a teaspoon of salt, cooking cream, dried basil, then we stir The ingredients are a little, then we take the pot off the stove. To prepare the salad: In a bowl, put lettuce (chopped), black olives, dried tomatoes, cherry tomatoes, carrots, K salt, Reton oil, lemon juice, and mix all the ingredients, then the salad is ready. To prepare the Chef’s Fryer meal: In a frying pan on the fire, put two tablespoons of olive oil with a piece of butter, leave them until melted, then add the chicken pieces and fry them for a minute for each side of the chicken piece, then add the onions (cut into large pieces), colored peppers (cut into large pieces), mushrooms, soy sauce, and cook all the ingredients for about 4-5 minutes and then the meal is ready. To prepare the chicken meal with oregano: In a frying pan (heated frying pan) on the fire, put two tablespoons of olive oil with a piece of butter and leave them until melting, then add the chicken pieces and fry them for a minute for each side of the chicken piece, and then reduce the temperature of the fire and add the cooking cream to them , oregano, kashkaval cheese, and leave them until melting, and then the meal is ready.

C H E F O M A R

Bon Apetit!