

# Mains

- [Beef Stroganov with Mushrooms](#)
- [Chebureki](#)
- [Chicken Kebab Wrap](#)
- [Chicken Massaman Curry \(gaeng massaman gai\)](#)
- [Chicken Meatballs](#)
- [Chili Con Carne](#)
- [Dumliama](#)
- [Fondue](#)
- [Gong Bao Chicken](#)
- [Gyudon \(Japanese Beef Bowl\)](#)
- [Kėdainių Blynai](#)
- [Kotletai \(Котлета\)](#)
- [Noodles](#)
- [Oven Ribs](#)
- [Pad Thai Gai](#)
- [Pilz-Spaghetti](#)
- [Pineapple fried rice \(kao-pad supparod\)](#)
- [Plov](#)
- [Sweet and sour pork with cucumber, tomato, and pineapple \(pad priew-wan moo\)](#)
- [Thai Red Curry with Chicken \(Kı Kængpħėd Dæng\)](#)
- [Honey Mustard Chicken](#)
- [Kiaulienos kepsnys su džiovintomis slyvomis ir vytintu kumpiu](#)
- [Honey Chicken](#)
- [Ragù alla Bolognese](#)

# Beef Stroganov with Mushrooms



Modernized classical Russian dish.

## [Source](#)

Prep	0:30
Cook	0:30
Yields	4 servings

## Ingredients

- 400 g beef fillet or rump, in 2-4 cm thin stripes
- 400 g button mushrooms, sliced
- 1 onion, finely chopped
- 1 garlic clove
- 150 g sour cream
- 400 g of beef stock
- 1 tbsp flour
- 1 tbsp mustard
- 50 g of butter
- 2 tbsp Worcestershire sauce
- pinch of salt
- pinch of pepper

- 1 bay leaf
- 1 tbsp of chopped dill, green onions, chives, or parsley, for garnishing

## Method

1. Dry the beef stripes and mix them with flour.
2. Fry mushrooms in a separate pan.
3. In a frying pan heat the oil. Fry the beef stripes in batches on high heat. Fry each side for around 30 seconds. Then remove the beef from the pan leaving the fat in the pan.
4. Heat butter in a pan, lower the heat to medium, then onions and garlic. Fry until onions are caramelized.
5. Add back the beef. Then add white wine and beef stock (or water), sour cream, (optionally) mustard, and bay leaves. Add salt and pepper. Bring it to boil. Let it simmer for 15-20 minutes.
6. Serve with potatoes and sprinkle the Beef Stroganov with greens.

## Original Andy's Ingredients

- 600g beef fillet, sliced thin (rump will also work well)
- 1 brown onion, sliced thin lengthways
- 200g button mushrooms, sliced
- 2 tbsp grapeseed oil
- 50g butter
- 2 tbsp flour
- 400ml beef stock
- 2 tbsp Worcestershire sauce
- 1 tbsp dijon mustard
- 3 tbsp sour cream
- Salt and pepper to taste
- Egg noodles to serve

## Andy's Method

- In a large frying pan, heat the oil and seal your beef in batches until they have good colour.
- Once all the beef is sealed off, remove from the frypan and set aside.
- Add the onions to the pan and sauté until they have some colour and start to soften.
- Add the mushrooms and cook for 3-4 minutes.
- Next, add the flour and stir well. Once all the flour is stirred through, pour in the beef stock and mix until you don't have any lumps.
- Cook for 10 minutes or until the sauce is nice and thick.
- Add the Worcestershire sauce, mustard and sour cream and mix well.
- Add the beef back to the pan and stir through.
- Serve with buttered egg noodles and enjoy!

# Chebureki

From [Lifehacker.ru](http://Lifehacker.ru) and [Foodie](http://Foodie)



A classic Crimean Tatar deep fried turnover.

## Dough

### Pâte à choux dough

#### Ingredients

- 500 g flour
- 1 tsp salt
- 50 ml oil (flavourless)
- 150 ml boiling water

#### Instructions

1. Mix flour with oil and salt
2. Keep mixing, while mixing slowly pour in the boiling water.
3. Knead the dough until uniform.
4. Cover it and let it rest (for 30 min).

### Regular dough

#### Ingredients

- 400-450 g flour
- 1 tsp salt
- 1/2 tsp sugar
- 50 ml oil (flavourless)
- 200 ml water

#### Instructions

1. Mix all ingredients.
2. Knead the dough until uniform.
3. Cover it and let it rest.

## Dough with kefir

### Ingredients

- 400-500 g flour
- 1/2 tsp salt
- 1 egg
- 250 ml kefir

### Instructions

1. Mix all ingredients but flour.
2. Add flour. Knead until uniform.
3. Cover it and let rest.

## Filling

### Meat

### Ingredients

- 300-350 g of desired meat (minced or better chopped, try pork blade shoulder/neck)
- 2-3 medium onions
- salt
- black pepper
- 50-80 ml water
- greens (any, dill, parsley, coriander, etc)

### Instructions

1. Chop ingredients.
2. Mix together.

## Cheese

### Ingredients

- 400 g cheese.
- salt
- (optionally) greens.

### Instructions

1. Grate the cheese.
2. Mix ingredients.

## Combining

1. Divide the dough into small balls size of an egg.
2. Roll out the dough on a layer of flour into a shape of a circle until the dough is 3 mm thick.
3. Add the filling on top. It should cover half of the circle, leave 2 cm from the edge uncovered.
4. Fold the other half of the dough on top.
5. Gently squeeze the trapped air out.
6. Use the fork to press on the edges such that they would glue together.
7. Heat the pan with enough oil such that the chebureks could float in it.
8. Add chebureks to the pan (should fit 2 of them at a time).
9. Fry for 3-5 minutes, flip over, the fry for 3-5 minutes more.
10. Remove the chebureks and place them on a kitchen towel.

# Chicken Kebab Wrap

[Source](#)

Yields	4 servings
--------	------------

## Ingredients

Kebap:

- 4 deboned chicken thighs, 1 boned thigh = 200 g
- 1 capsicums

Spices mix:

- 4 tbsp unflavored yoghurt
- 1 tsp paprika
- 1 tsp oregano
- 0.5 tsp black pepper
- 0.5 tsp MSG
- 1 tsp Salt
- 1 tsp (optionally) thyme

Wrap:

- 4 wraps
- 1 tbsp white sauce, optionally
- 2 pickled cucumber, sliced
- 2 tomatoes, sliced

White sauce:

- 4 tbsp unflavored yoghurt
- 2 tbsp mayonnaise
- 2 clove pressed garlic
- 2 tbsp dill
- 1 tsp salt

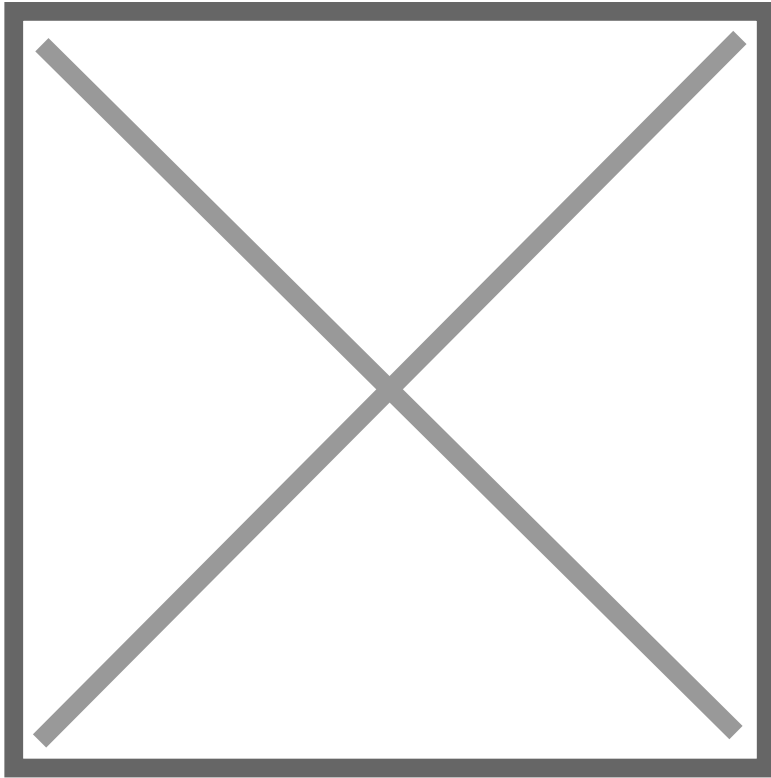
## Instructions

1. Mix chicken and spices mix in a baking dish.
2. Roast at 220 C for about 30 min.

3. While it's roasting, mix the white sauce, prepare other wrap ingredients.
4. Take out the chicken. Store any chicken stock for later. Slice the chicken thinly, spread it on a baking sheet. Add sliced capsicums, shove it in the oven to roast for around another 10 minutes until browned.
5. Spread the white sauce onto a wrap, compose all ingredients, and wrap it.

# Chicken Massaman Curry (gaeng massaman gai)

From: The most popular thai food



chicken massaman curry with pineapple

Prep	0:10
Cook	0:15
Yields	2 servings

## Ingredients

Main:

- 500 g chicken breast, diced in 1×1 cm cubes
- 1.5 cups thick coconut milk
- 2 cups thin coconut milk, 1 cup thick coconut milk with 1 cup water
- 0.25 cup peanuts, roasted
- 200 g small potatoes, peeled and cut into bite-sized pieces
- 200 g pineapple, peeled and cut into bite-sized pieces
- 4 cardamom leaves

- 4 cardamom seeds
- 3 tbsp tamarind paste
- 1 tbsp seville orange juice
- 3 tbsp fish sauce
- 3 tbsp palm sugar
- 120 g massaman curry paste

Massaman curry paste:

- 7 large dried chilies, seeded, coarsely chopped and roasted
- 1 tsp salt
- 3 tbsp shallots, finely chopped
- 3 tbsp garlic, finely chopped
- 1 tsp galangal, finely chopped
- 1 tbsp lemongrass, finely chopped
- 1 tsp coriander roots, finely chopped
- 1 tbsp coriander seeds, roasted
- 0.5 inch cinnamon, roasted
- 0.5 tsp cumin seeds, roasted
- 1 tsp peppercorns, roasted
- 0.5 tsp nutmeg seeds, roasted
- 1 nutmeg flower, roasted
- 3 cloves, roasted
- 3 cardamom seeds, roasted
- 1 tsp shrimp paste

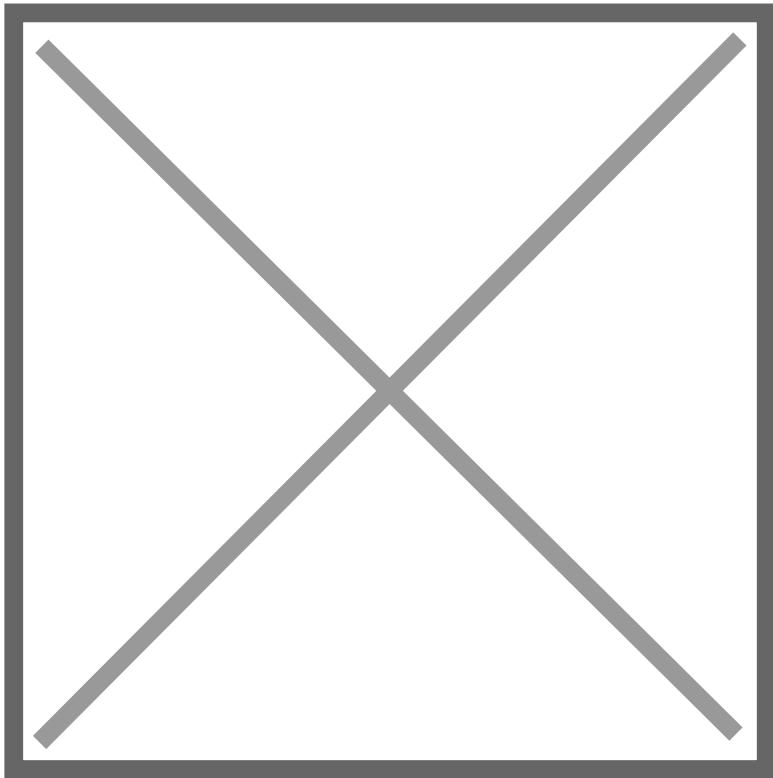
## Instructions

1. If making curry paste on your own, finely pound all ingredients together.
2. Add the thin coconut milk into a pot and heat over medium heat. Add the chicken and simmer until tender. Remove the chicken from the pot and set aside the thin coconut milk.
3. Heat the thick coconut milk in a pan over medium heat and stir frequently. As the coconut milk separate into layers, add the curry paste and stir-fry until fragrant. Add the chicken and fish sauce, stir through.
4. Heat the thin coconut milk pot over medium heat. Once boils, add the chicken. As the curry sauce boils again, add sugar, tamarind paste, orange juice, and peanuts. Stir well.
5. Add the potatoes, pineapples, cardamom seeds and leaves and stir through. Simmer for another 5-10 minutes. Adjust the flavor and remove from the stove.

## Notes

This recipe of massaman curry use pineapples and not the onion. Another important ingredient is seville orange juice (can be substituted with tangerines). The orange juice add an interesting charm to the curry and balance out its sweetness. This massamun curry can be enjoyed with toast.

# Chicken Meatballs



Yields	4 servings
--------	------------

Inspired by Swedish Köttbullar, juicy meatballs that melt in the mouth.

## Ingredients

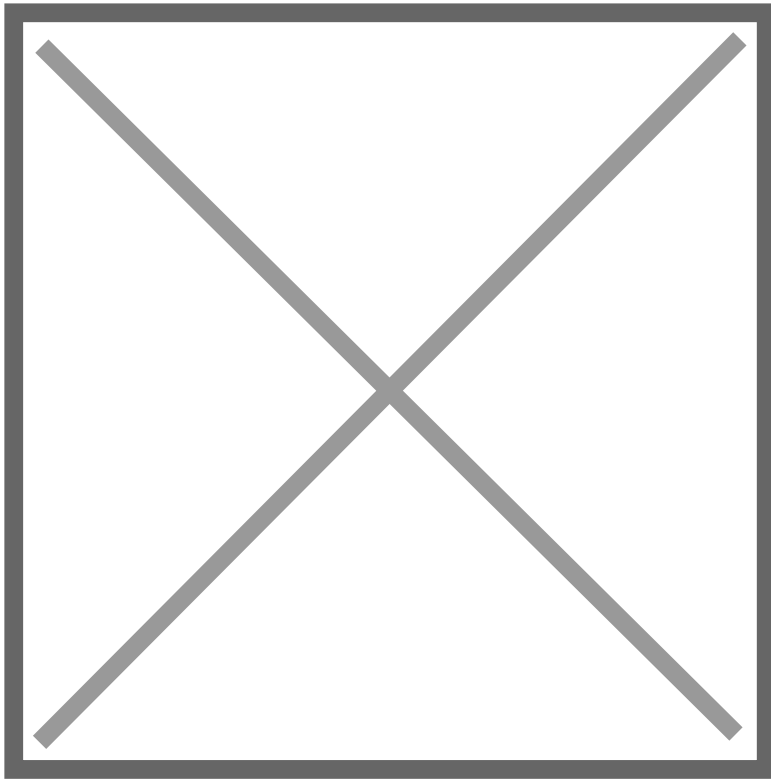
- 800 g potatoes
- 400-500 g chicken (ideally, boneless chicken thighs)
- 100 g fresh bread
- 100 g onions, not cut
- 100 g onions, cut in half-rings
- 50 g milk
- 300 g button mushrooms (champignons)
- some fresh prasley
- 200 g cucumber
- 100 g cream
- 1/2 tsp nutmeg (Muskatnuss)
- salt, pepper, and sugar
- 1/2 tbsp flower
- 250 ml of chicken broth

## Instructions

1. Peel potatoes, cut big potatoes into smaller pieces, set them to boil
2. Add chicken, uncut onion, bread, salt, and pepper to the food processor and process it until it mixes somewhat.
3. Add milk, continue blending. Reach the consistency of meat cut in small pieces.
4. Cut cucumber into thin slices, add it to bowl. Add cream, some salt, some sugar, parsley. Mix.
5. Form meatballs from of the processed meat, set it aside.
6. Heat some oil in a pan, add meatballs and fry on high heat 2-3 minutes until browned. Don't forget to turn them.
7. Remove meatballs from the pan. Reduce the heat, add onions and mushrooms. Fry until onion caramelizes.
8. Add flower, salt, and pepper. Mix. Then add the broth. Bring it to boil.
9. Add meatballs to the pan, and then reduce the sauce with meatballs inside it. Should take 5-8 minutes.
10. Assemble potatoes, meatballs with sauce, and cucumber salad on a plate.

# Chili Con Carne

From: [jamieoliver.com](http://jamieoliver.com)



“This hearty, all-time classic chilli con carne recipe is hard to beat – delicious!”

Prep	1:15
Yields	6 servings

## Ingredients

- 2 medium onions
- 2 cloves garlic
- 2 medium carrots
- 2 sticks celery
- 2 red peppers
- olive oil
- 2 habanero peppers
- 1 heaped teaspoon ground cumin
- 1 heaped teaspoon ground cinnamon
- 400 g or 1 tin of chickpeas
- 400 g or 1 tin of red kidney beans
- 800 g or 2 tins of chopped tomatoes

- 500 g quality minced beef
- 400 g basmati rice

## For garnish

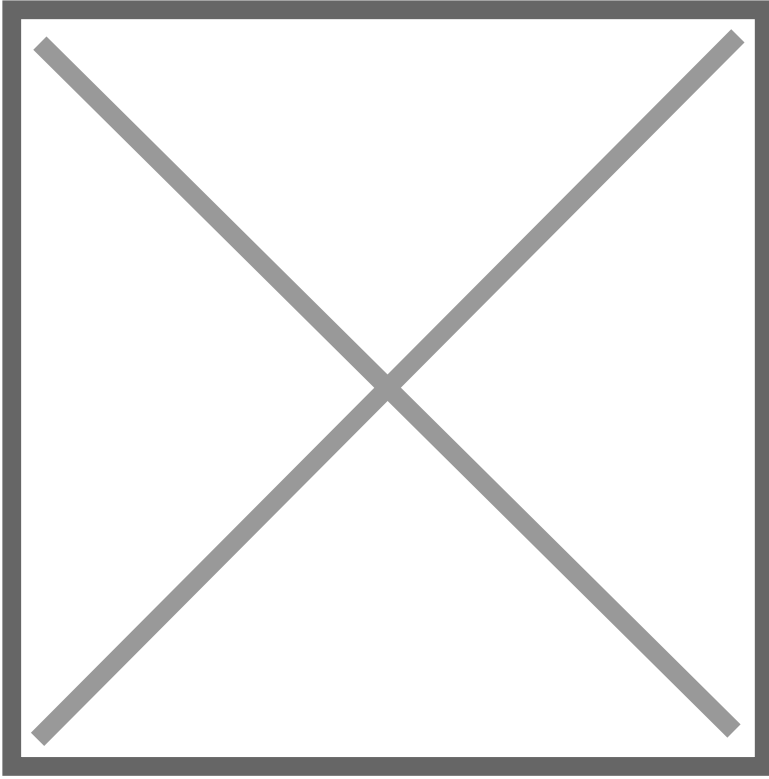
- 500 g natural yogurt
- 0.5 a bunch of fresh coriander
- 2 tablespoons balsamic vinegar
- 1 lime

## Instructions

1. Cook rice.
2. Peel and finely chop the onions, garlic, carrots, and celery – don't worry about the technique, just chop away until fine. Halve the red peppers, remove the stalks and seeds and roughly chop. Remove seeds from habanero peppers and chop them.
3. Heat 2 tablespoons of oil in a large casserole pan on a medium-high heat, add the chopped veg, habanero peppers, cumin, cinnamon and a good pinch of sea salt and black pepper, then cook for 7 minutes, or until softened, stirring regularly.
4. Drain and add the chickpeas and kidney beans, tip in the tomatoes, breaking them up with the back of a spoon, then pour in 1 tin's worth of water. Add the minced beef, breaking any larger chunks.
5. Pick the coriander leaves and put aside, then finely chop and add the stalks to the pan, with the balsamic vinegar. Season with a good pinch of sea salt and black pepper.
6. Bring to the boil, then reduce the heat to low and simmer with a lid slightly ajar for 1 hour, or until slightly thickened and reduced, stir. Serve up with fluffy rice or couscous, a hunk of crusty bread, or over a jacket potato, with some yoghurt, guacamole, and wedges of lime on the side for squeezing over. Sprinkle over the reserved coriander, and some fresh chili, if you like, then tuck in.

# Dumliama

From: [receptumedis.it](http://receptumedis.it)



A traditional Uzbek dish adapted to be cooked with a pressure cooker.

Prep	1:30
Cook	0:30
Yields	12 servings

## Ingredients

- 6 medium onions, cut in half-rings
- 0.5 kg beef or lamb, in small 2-3 cm slices
- 1 kg potatoes, peeled and halved if too big
- 1 kg tomatoes, cut in slices
- 0.5 kg carrots, cut into straws of 3 cm length
- 0.5 kg capsicum, cut in slices
- 3 whole heads of garlic, washed
- 1 bunch of fresh dill
- 1 bunch of fresh parsley
- 1 bunch of fresh coriander

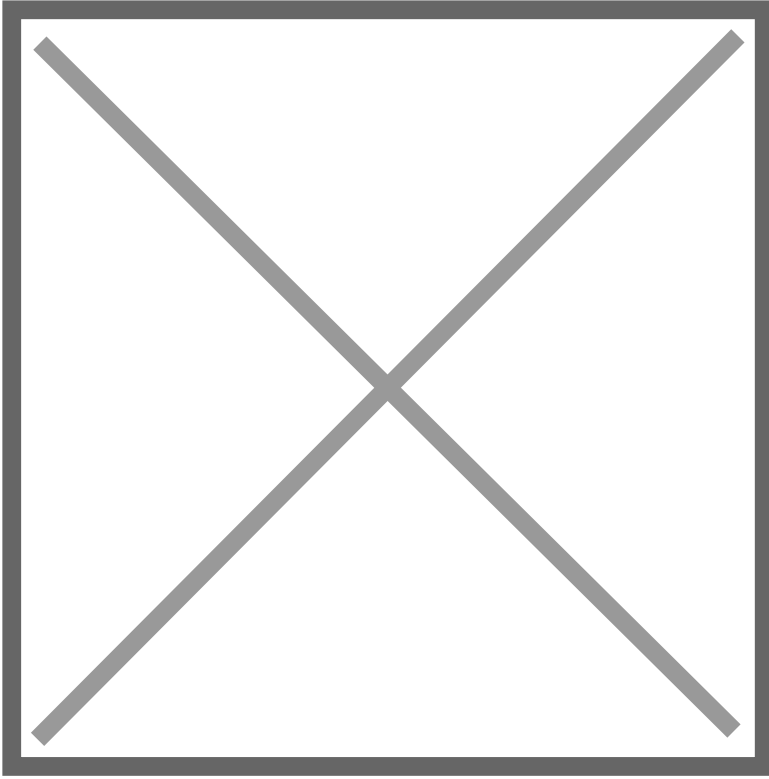
- 1 bunch of fresh onion
- 1 black pepper
- 1 salt

## Instructions

1. Roughly cut fresh herbs so they won't be longer than 5cm. Set some onion aside and cut into smaller pieces for garnish.
2. Heat the pressure cooker and dry-fry meat and onion until a little brown crust appears.
3. Take the cooker off the heat. Add salt (1/2 teaspoon), black pepper.
4. Add layers of carrots, then capsicum, then tomatoes. Season with salt after each layer.
5. Add a layer of fresh herbs (except for fresh onion).
6. Insert heads of garlic. Finally, add a layer of potatoes. Season with 1/2 teaspoon of salt.
7. Close the cooker, heat it until the second pressure level and cook for 40min.
8. Remove the heads of garlic, they won't be needed anymore.
9. Add potatoes on the side, the "beefy" part in the middle, pour some broth on top, and finally, sprinkle with fresh onion.

# Fondue

From: [gutekueche.ch](http://gutekueche.ch)



The perfect blend of Romandie and Deutschschweiz.

Cook	0:30
Yields	6 servings

## Ingredients

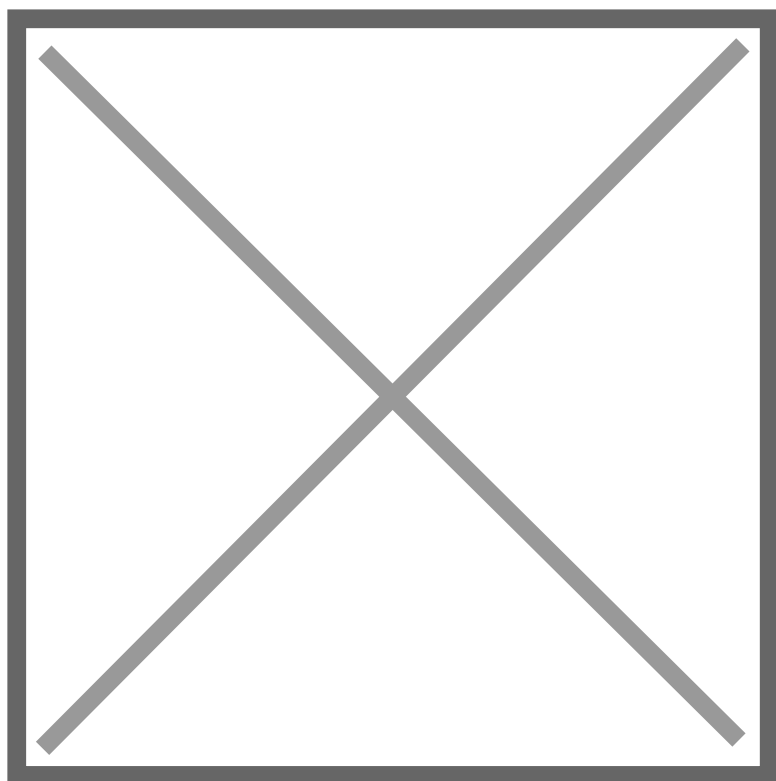
- 1 bread Bauernbrot
- 400 g Gruyère, grated
- 400 g Deutschschweizer cheese (Emmentaler, Appenzeller, Fribourger), grated
- 50 ml Kirsch
- 1 clove of garlic
- 1 pinch of salt
- 1 pinch of pepper
- 1 pinch of nutmeg, Muskatnuss
- 15 g starch
- 375 ml white wine

## Instructions

1. In the fondue pot heat up the white wine to medium heat.
2. Pour in grated cheeses. Stir continuously.
3. Mix kirsch with stark in a cup.
4. Once the cheeses reach a creamy consistency, pour in the mix. Keep stirring.
5. Add salt, pepper, and nutmeg.
6. Cut the bread into 3x3cm squares, and serve. Don't forget to lit up a heater under the fondue pot.

# Gong Bao Chicken

From: [suezhoudoesfood.com](http://suezhoudoesfood.com)



The specialty of Sichuan region.

Prep	0:30
Yields	2 servings

## Ingredients

For the rice:

- 1 glass of rice, preferably jasmine
- 300 g water

For the gong bao:

- 400 g chicken fillet, about 2 chicken fillet pieces, cut into 1 cm cubes
- 70 g 1 Chinese leek or 5 spring onions, sliced in 1 cm pieces
- 10 g (8 small or 5 big) dried chili peppers, de-seeded, cut in 1 cm pieces
- 1 clove of garlic, finely chopped

- 5 g (1 slice) ginger, finely chopped
- 1 tsp (2 gr) Sichuan peppercorn
- 50 g roasted peanuts
- 1 tsp sesame oil

For the chicken marinade:

- 1 tsp dark soy sauce
- 2 tsp starch
- 1 tbsp vegetable oil

For the sauce:

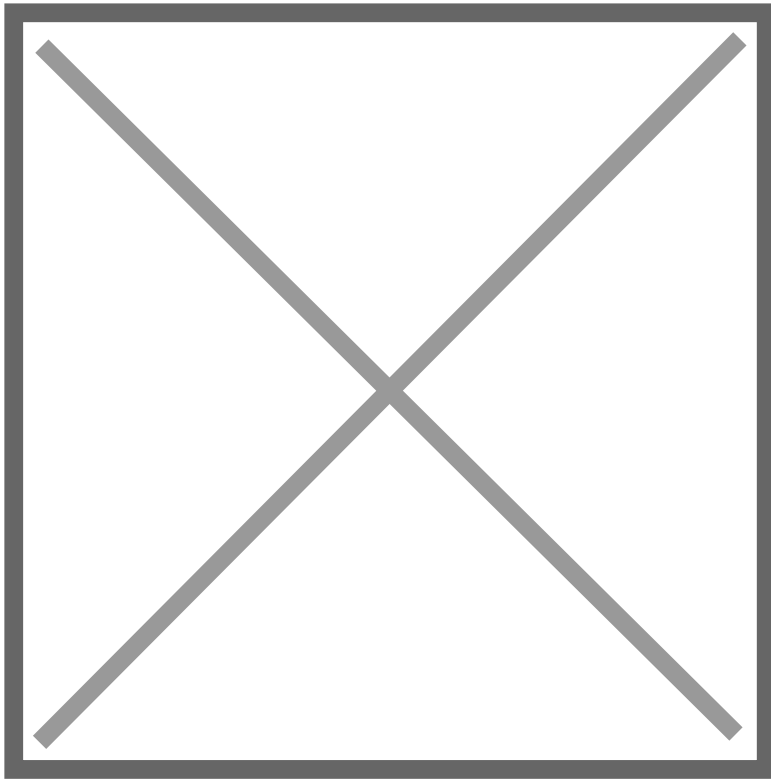
- 0.33 tsp MSG
- 1 tsp starch
- 1 tsp sugar
- 1 tsp Sichuan Pixian bean paste
- 3 tbsp black rice vinegar, Cheng-cu or Chin-kiang vinegar
- 2 tbsp Chinese cooking wine, shaoxin wine
- 2 tsp dark soy sauce
- 2 tsp soy sauce

## Instructions

1. Cook rice.
2. Place the chicken into a bowl mix with the marinade. Set aside.
3. Set aside the garlic the ginger and the leek in a separate bowl.
4. Set aside the chili and Sichuan peppercorn in a separate bowl.
5. Combine all sauce ingredients in a separate bowl. Taste and adjust the sourness and sweetness flavor when needed.
6. Add 1 tablespoon vegetable oil in the wok. When it is smoking hot, add 4 teaspoons of oil and fry the chicken till well cooked.
7. Transfer to a colander to drain the excess oil and moisture.
8. Add 3 tablespoons vegetable oil in the wok. On low heat, stir fry the chili peppers and Sichuan peppercorn till fragrant. Transfer the dry spices from the wok into the plate but leave the oil behind.
9. Add the ginger, garlic, and leek into the wok and stir fry till fragrant. Turn the heat up high and add the chicken. Stir well.
10. Add the sauce. Fry until it thickens.
11. Toss in the fried peppers, sesame oil, and peanuts and mix well.
12. Serve rice and chicken in separate bowls.

# Gyudon (Japanese Beef Bowl)

From: [pepperplate.com](https://pepperplate.com)



Gyudon (or Beef Bowl) is like a comfort food for Japanese. It can be prepared quickly and it has nutritious ingredients like beef, onion, egg, and rice.

Cook 0:20	
Yields	2 servings

## Ingredients

For the teriyaki sauce:

- 2 tbsp sake
- 2 tbsp mirin
- 3 tbsp soy sauce

For the gyudon:

- 1 glass Japanese short grain rice
- 1 onion, cut in half-rings

- 340 g thinly sliced beef, chuck or rib eye
- 1 tbsp neutral flavor oil (vegetable, canola, etc)
- 2 tsp sugar
- 0.5 cup dashi, Japanese stock

For the garnish:

- 2 green onions/scallions, cut in small slices or rings
- Pickled red ginger, for garnish
- 2 onsen eggs
- Japanese chili powder with sesame

## Instructions

1. Cook the rice.
2. Put beef to a freezer for an hour. Then take it out and now slice it in thin slices. (You may prepare in such a way in advance and keep thinly cut slices in the freezer for the future).
3. (Optionally) prepare the onsen egg.
4. Bring in one pot water for beef to boil, and heat the oil in a large frying pan over medium-high heat.
5. Boil the beef slightly, until no longer pink.
6. Fry the onion until tender.
7. Remove (and drain) the beef from the pot and add to the pan.
8. Add sugar and fry for 30 seconds.
9. Add teriyaki sauce and dashi to the pan.
10. Lower the heat and simmer for 2-3 minutes.
11. Add rice to the bowl. Then cover it with beef. On a side add pickled ginger onion and onsen egg. Sprinkle the garnish with chili-sesame powder.

# K?daini? Blynai

From: [lamaistas](#) and [worldrecipes](#)



## Ingredients

For pancakes dough:

- 2.5 kg potatoes
- 1 egg
- 1 onion
- 2 tbsp flour
- salt, pepper

For filling:

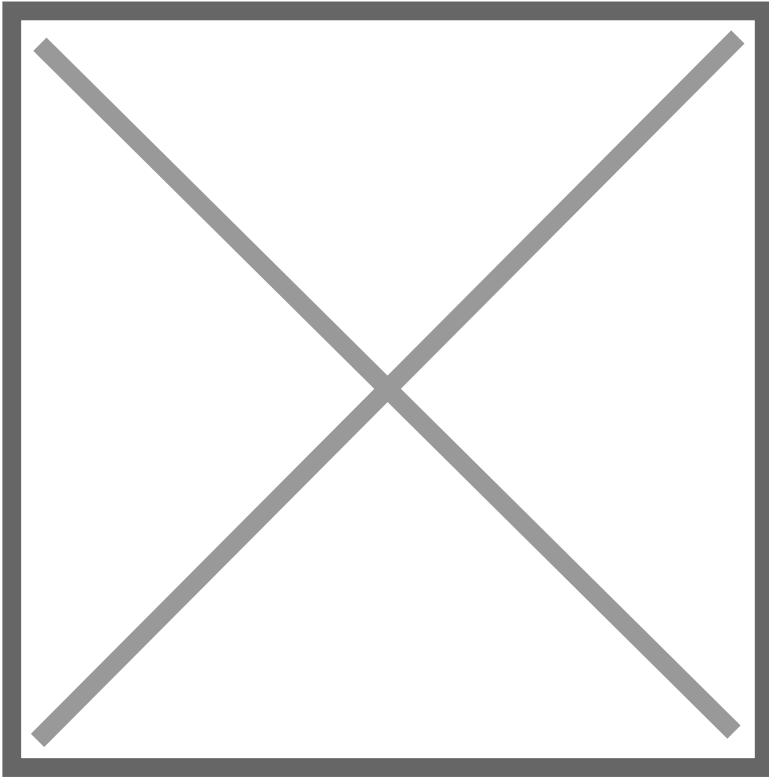
- 600 g minced pork
- 1 onion, chopped finely
- marjoram
- salt, pepper

## Method

1. For the pancakes dough grate super finely potatoes with onions.
2. Add the grated potatoes to the sieve placed above the bowl to let the potato juice sieve through.
3. Add the potato leftovers to a bowl. Let the starch settle at the bottom of the potato juice. Then slowly poor the juice out so that the starch would remain at the bottom. Add the starch back to the potatoes.

4. Add eggs, flour, and then finally salt and pepper to taste. Mix well.
5. Mix the minced meat with a finely chopped onion, marjoram, salt, and pepper to taste. Set aside.
6. Heat the pan to the medium heat, add oil. Take one tablespoon of potato dough, spread quite thinly on a pan. Then using your hands and fingers take some meat, form a flat circle and place on top of the pancake. Finally, add another tablespoon of potato dough on top of the meat layer.
7. Fry for 5-7 minutes until nicely browned, then flip the pancake and fry for another 5-7 minutes.
8. Serve with a sour cream (or Crème Fraîche). Or with a [garlic milk curd sauce](#).

# Kotletai (???????)



Yields

8 servings

## Ingredients

- 500 g minced beef, can be replaced with minced turkey
- 500 g minced pork
- 200 g cheese, Appenzeller
- 1 egg
- 2 onions
- 150 g white bread
- 1 tbsp honey mustard
- 0.5 cup milk
- 3 tbsp water
- 1 salt
- 1 tsp ground black pepper

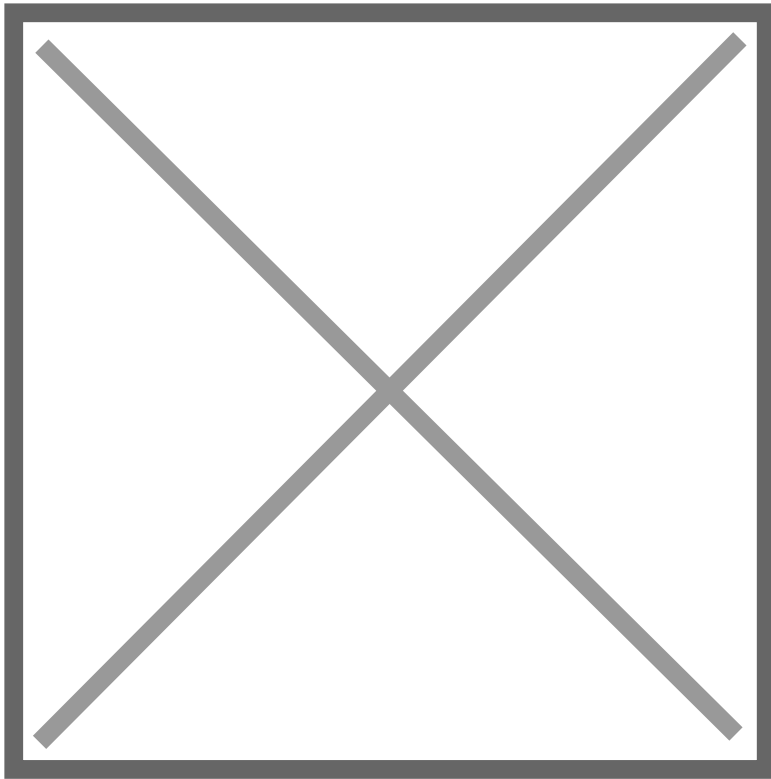
## Instructions

1. Chop the onions finely and fry till it starts to brown. It does not need to be fully fried.
2. In a separate bowl submerge white bread into milk.
3. Whisk the egg with the mustard.

4. Mix all ingredients by hand. Then form flat balls size half of a (Žygio) palm.
5. Fry them on medium heat from both sides covered under the lid. You can add some water into the pan to let them steam a little.

# Noodles

From: [Souped Up Recipes](#)



Yields	4 servings
--------	------------

Chinese style noodles. Fit to replace italian Spaghetti.

## Ingredients

For the noodles:

- 300 g cake flour, high protein/gluten
- 2 eggs
- Water, eggs + water = 150 g
- 2 g salt

For the super quick sauce:

- 1 tbsp of soy sauce
- 1 tsp of Chinese black vinegar [Zhengjiang black vinegar: [amazon](#)]
- 1 tsp of dark soy sauce
- 1 tsp of minced ginger

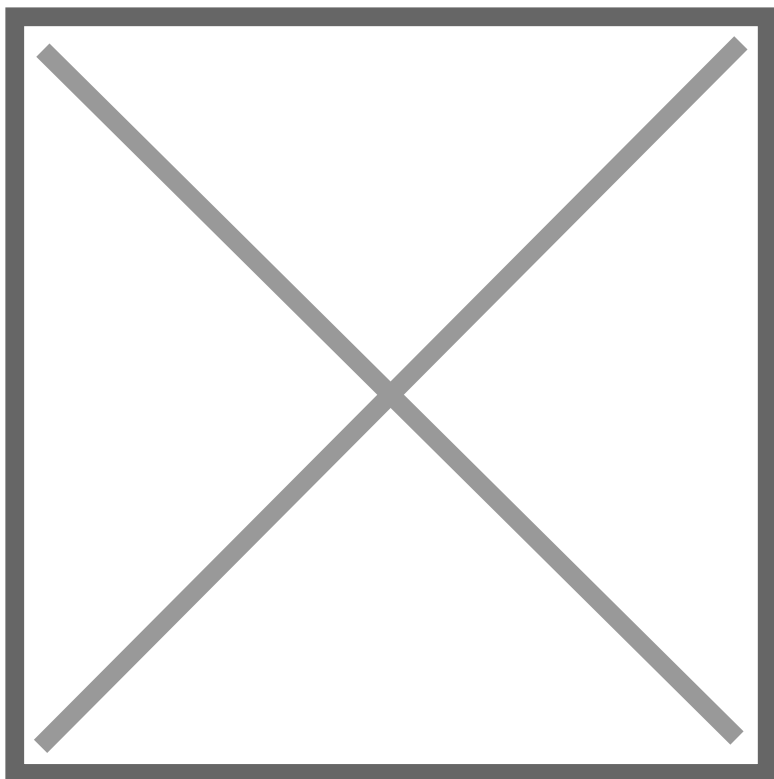
- 1 tsp of minced garlic
- 2 tsp of chili flakes
- some spring onions
- some cilantro
- 2.5 tbsp of vegetable oil

## Instructions

1. Add everything to a bowl, mix with chopsticks. Knead with your hands until smooth. Cut into two blobs. (Optional) Wrap in a plastic wrap. Rest for 15min.
2. Roll the dough. Sprinkle some dry flour on top. Then fold the dough four times. Cut with a pizza knife as thin as possible. You can use a cutting board to guide you.
3. Mix all sauce ingredients together. Then mix the sauce with the noodles.
4. Heat up the oil and pour on top of the sauced noodles. Then mix well.

# Oven Ribs

From: [FooDee](#)



Prep	0:15
Cook	2:15

## Ingredients

Ribs:

- 1.5 kg pork ribs
- 1.5 tsp salt
- 1 black pepper
- 1 dried garlic

Glaze:

- 4 tbsp tomato sauce
- 2 tbsp soy sauce
- 1 tsp honey
- 1 tbsp mustard
- 1 tbsp Worcester sauce

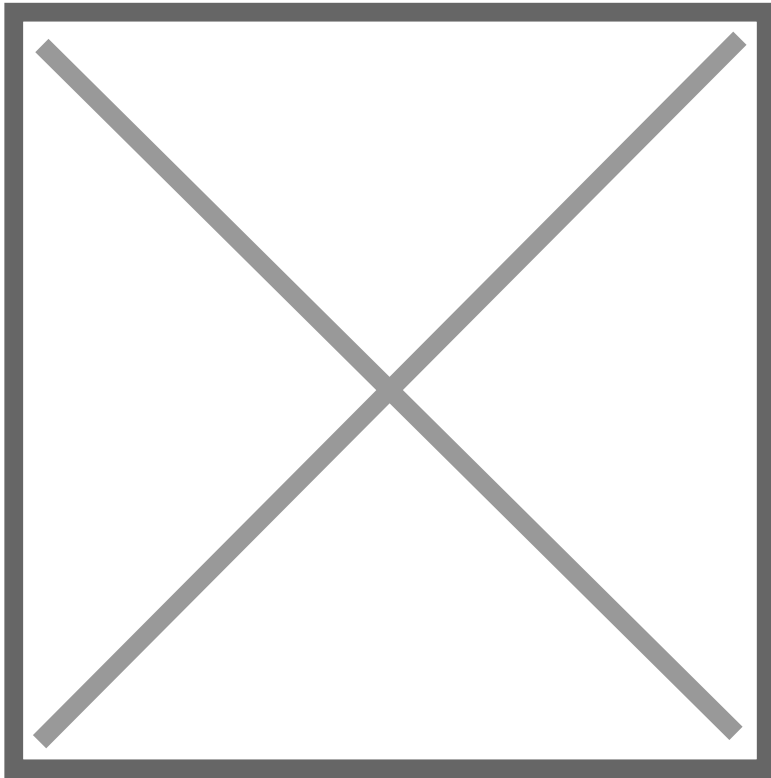
# Instructions

1. Cover ribs in salt, pepper, dried garlic
2. Put ribs on a grill and shove it to the preheated to 200C oven for 1 hour.
3. Take the ribs out, cover them in a foil. Put it to the oven for another hour.
4. Prepare the glaze. Add all sauce ingredients, heat it on the stove just below the boiling point, stir continuously for about 5 minutes.
5. Take the ribs out, remove the foil, apply the glaze all over, then shove it to the oven for another 15 minutes.

# Pad Thai Gai

From: The Most Popular Thai Food Also: [Adam Ragusea](#)

Yields	2 servings
--------	------------



## Ingredients

For the sauce:

- 4 tbsp tamarind paste
- 2 tbsp fish sauce
- 35 g (best palm, brown second) sugar

“ :: It's possible to replace both the fish sauce and tamarind with 3-4 tablespoons of Worcestershire sauce. Not the same, but pretty good.

Main:

- 2 shallots, chopped AND
- 70 g garlic chives, cut into 5 cm pieces (optional?) OR
  - 1 bunch green onions (or better Chinese leek), white parts chopped in pieces for aromatics, green finely chopped for garnish

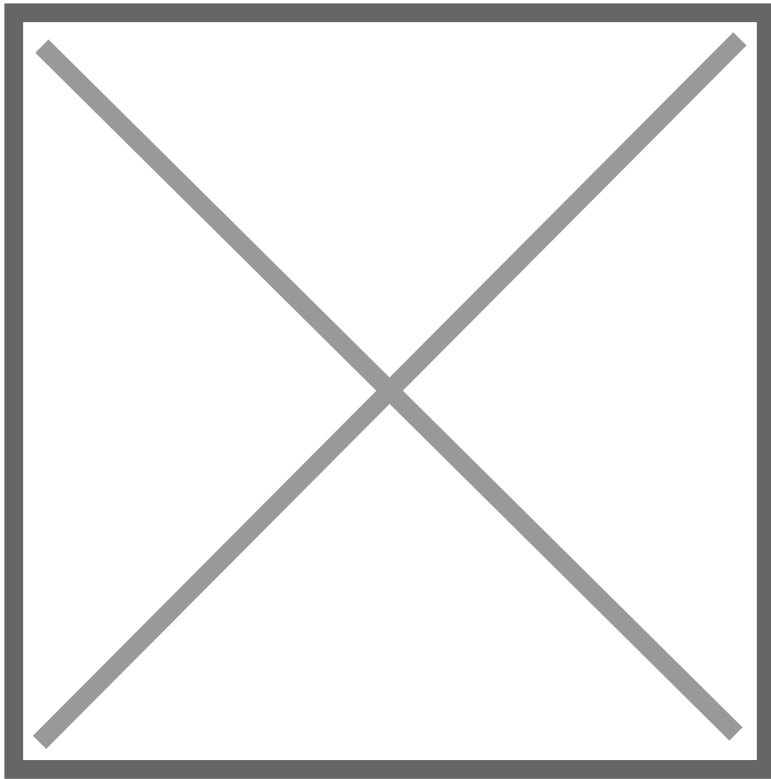
- 2 garlic cloves, semi-coarsely chopped
- 1 fresh red chili (optional, can be substituted with chili powder)
- 1 chicken breast (150 g), cut across the grain, 1 cm pieces. Shrimp is an excellent alternative.
- 100 g extra firm tofu (optional), cut in cubes
- 2 eggs
- 3 Tbsp finely chopped SWEET preserved daikon radish (optional?)
- 120 g mung bean sprouts
- 100 g Pad Thai noodles (flat rice noodles)
- 4 tbsp (40 g) roasted peanuts, crushed
- oil
- some water
- 0.5 lime, cut in 2 wedges. Cut around the core so that wedges would not have core in them.

## Instructions

1. Mix up the sauce and let the sugar dissolve.
2. Prepare the ingredients. The frying is very fast (3 minutes) and you need everything ready by that.
3. Prep the noodles:
  1. **Method 1:** Fill a nonstick pan with water, bring it to boil. Put the noodles in. Cook for 2-3 minutes. Then dump the noodles into the strainer and shock with cold water to prevent them from sticking and cooking further. Set aside.
  2. **Method 2:** soak noodles in warm water. Let it rest there while you prep other ingredients.
4. ⚠ From now on cook for one ration at a time!
5. Dry the pan, return to cooking. Add oil, let it heat up.
6. Put half of the chicken in, stir a bit, spread the chicken thin and let it fry like that to let it brown.
7. When the chicken pieces are opaque 2/3rds of the way up, put in half of your tofu, shallots/garlic/chili mixture and stir it aggressively. Push it over to one side of the pan (it's OK that the chicken and veg aren't fully cooked yet).
8. Dump in half the noodles, a third of the sauce (you can always add more sauce if you think it needs it), splash of water, combine. The water liquidifies the sauce and allows the noodles to finish cooking.
9. Push everything to the side, on the other side add some oil, crack an egg, scramble it, then fold the combined noodles onto the scrambled egg. Let it roast for a handful of seconds, then mix everything.
10. Add half the bean sprouts, chives or spring onions, a few chopped peanuts, and stir to combine.
11. Put it on a plate, garnish on the side of the plate with lime wedges, more peanuts, garlic chives. Wipe out the pan and cook the second portion.

# Pilz-Spaghetti

From: [bettybossi.ch](http://bettybossi.ch)



Cook	0:35
Yields	4 servings

Dreifach lecker: Champignons, Shiitake und Steinpilz mit Spaghetti und zerlaufenem Käse.

## Ingredients

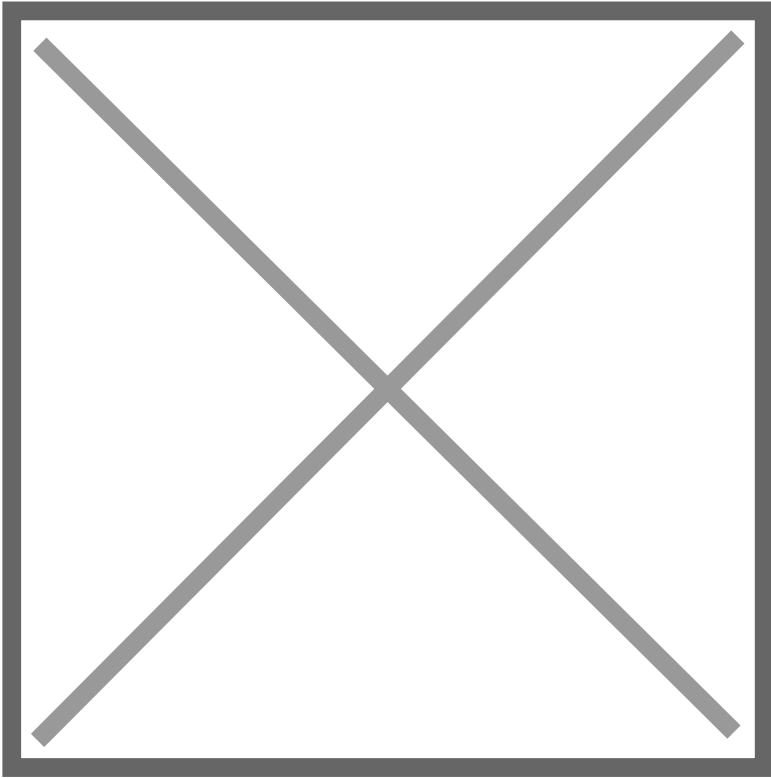
- 200 g Champignons, in Scheiben
- 200 g Shiitake-Pilze, in Streifen
- 16 g getrocknete Steinpilze, grob gehackt
- 2 Schalotten, in feinen Streifen
- 2 Knoblauchzehen, in Scheibchen
- 1 Bio-Zitrone, wenig abgeriebene Schale
- 1 EL Thymianblättchen
- 1 dl Weisswein
- 6 dl Wasser
- 2.5 dl Vollrahm
- 350 g Spaghetti (z. B. Voiello), halbiert
- 1.25 TL Salz

- 1 wenig Pfeffer
- 50 g Sbrinz Käse, gerieben

## Instructions

- Champignons und alle Zutaten bis und mit Pfeffer in eine weite Pfanne geben, mischen.
- Aufkochen, bei mittlerer Hitze unter gelegentlichem Rühren ca. 20 Min. kochen.
- Käse darüberstreuen.

# Pineapple fried rice (kao-pad supparod)



The fried rice is tender, perfectly cooked and not broken apart. This dish is fragrant from the pineapple.

## Ingredients

- 3 cups cooked white rice
- 100 g cooked chicken breast or pork, cut into small pieces
- 4 prawns
- 1 tbsp garlic, finely chopped
- 0.5 cup pineapple, diced into 14 inch-cubes
- 25 g each green and red bell pepper, sliced into .25 inch-pieces
- 50 g onion, diced into .25 inch-cubes
- 1 tbsp fish sauce
- 1 tsp sugar
- 0.25 tsp ground salt
- 0.5 tsp ground white pepper
- 1 egg, beaten
- 0.25 cup vegetable oil

## Instructions

1. Peel the prawns, devein and remove the heads. In a saucepan on medium heat stirfry the prawns without any oil until cooked. Set aside.

2. Heat 1 tbsp oil in a saucepan on medium heat. When the oil is hot, add the beaten egg into the middle of the pan. Tilt the pan around and allow the egg to thinly come the pan. When the egg is cooked, roll and remove from the pan. Allow the omelet to cool before slicing the roll into thin slices.
3. Heat the remaining oil in a pan over medium heat. Stir-fry the garlic until fragrant then add the chicken and stir-fry until the chicken is cooked. Add the cooked prawns and rice and stir to mix.
4. Add fish sauce, sugar, pineapple, bell pepper and onion and stir through. Season and adjust the taste. Transfer to a serving plate and place the thinly sliced omelet on top.
- 5.

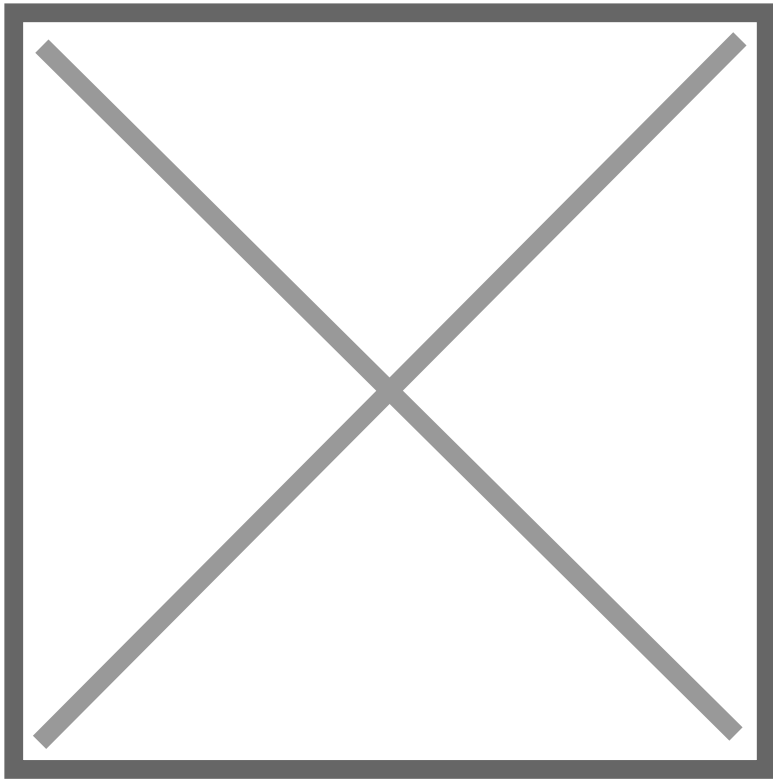
## Notes

For the cooked jasmine rice that does not stick together in lumps, rinse 2 cups of jasmine rice and drain. Add 1 tbsp of vegetable oil and mix well. Add 2 cups of water and cook the rice with a rice cooker.

Choose a pineapple that is sweet and sour, but not too sour, as both the flesh and the juice will be used. Cut the pineapple lengthwise and scoop out the flesh. The shells can be used as a bowl to serve the pineapple fried rice.

# Plov

From: Babushka Vera, [My Name Is Andong](#)



Prep	0:15
Cook	0:50
Yields	8 servings

Improved babushka's Vera recipe.

## Ingredients

For plov:

- 500 g of medium/long grain rice, super laser type is best
- 500 g beef, lamb, pork, or chicken thighs, cut in cubes 2 cm
- 1 big onion, roughly chopped parallel to the core
- 1 large bulb of garlic, outer dry layer peeled off
- 3 carrots, cut in tubes
- 2 tsp salt
- 1 pinch ground pepper
- 1 tbsp ground cumin
- 1 tbsp ground coriander

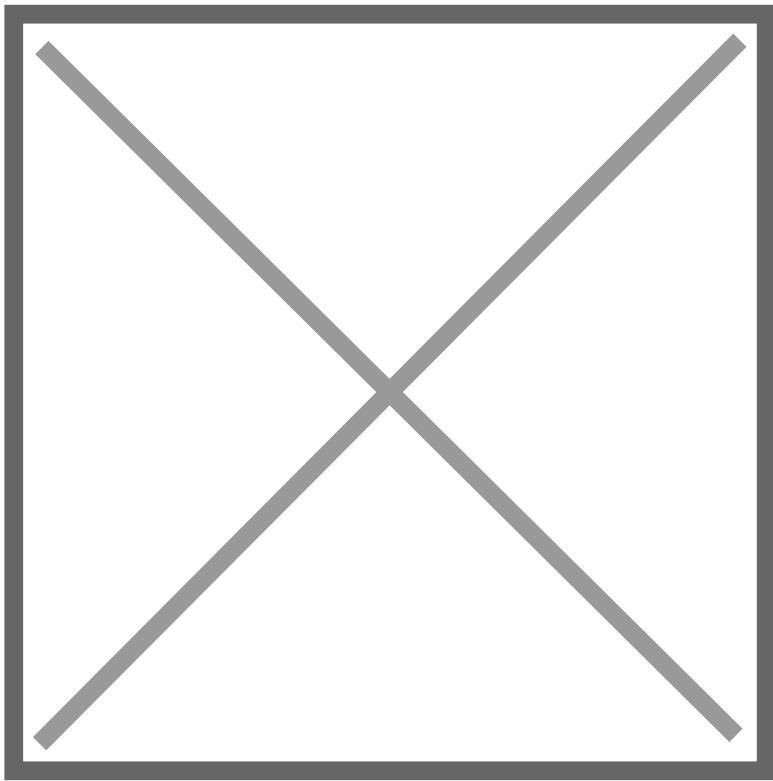
- 0.5 tbsp paprika
- 0.5 tbsp whole cumin

## Instructions

1. Add oil to a pot (fill up to 0,5 cm from the bottom). Heat to medium high.
2. Fry meat until browned.
3. Add onion, spices (but salt and pepper), and fry until onion is browned.
4. Place a garlic bulb in the middle and spread the carrots over the meat and don't mix.
5. Pour water until the water level reaches the bottom of the carrots. Season with pepper and half the salt.
6. Simmer on medium low for 30 mins with the lid almost closed. During this time rinse the rice 3-4 times.
7. Remove the garlic (set aside) and add an even layer of rice.
8. Pour water through the ladle (in order not to make holes in the rice layer) over the rice until water layer is around 1cm over the rice. Add the rest of salt.
9. Boil the water. Then reduce the heat to medium and let it sit until the rice is no longer submerged in water.
10. Insert the garlic back to the middle of the rice layer. Make some holes in the rice layer with the other end of the ladle to let the steam escape. Cover the plov, turn off the heat, and let it sit for 30 min.

# Sweet and sour pork with cucumber, tomato, and pineapple (pad prief-wan moo)

Yields	2 servings
--------	------------



The pork is cooked and tender. The vegetables should not be overcooked. The taste should be well-balanced.

## Ingredients

Main:

- 300 g pork loin, thinly sliced cross grain and blanched in boiling water
- 100 g cucumber, cut into bite-sized pieces
- 100 g onion, cut into 1 inch-cubes
- 100 g tomatoes, sliced into 1 inch-sections
- 100 g sour pineapple, cut into 1 inch-cubes
- 2 tbsp vegetable oil

Sweet and sour sauce:

- 2 tsp finely chopped garlic
- 0.5 cup tomato sauce
- 0.25 cup vinegar
- 2.5 tbsp sugar
- 2 tbsp fish sauce
- 2 tbsp mild chili sauce
- 0.5 cup water
- 2 tbsp vegetable oil

## Instructions

1. To make the sweet and sour sauce, add the vegetable oil into a skillet and heat over medium heat. Put in the garlic and fry until fragrant. Add the tomato sauce, vinegar, sugar, fish sauce, chili sauce and water and cook for another 10 minutes. Adjust the taste to sour, sweet and salty.
2. Now heat the vegetable oil in a skillet over over medium heat, and stir-fry the onion until just fragrant. Add pork and pineapple and stir through.
3. Add the cucumber, sweet and sour sauce and tomatoes. Increase the heat to high and stir-fry for another 2 minutes. Transfer to a serving plate.

## Notes

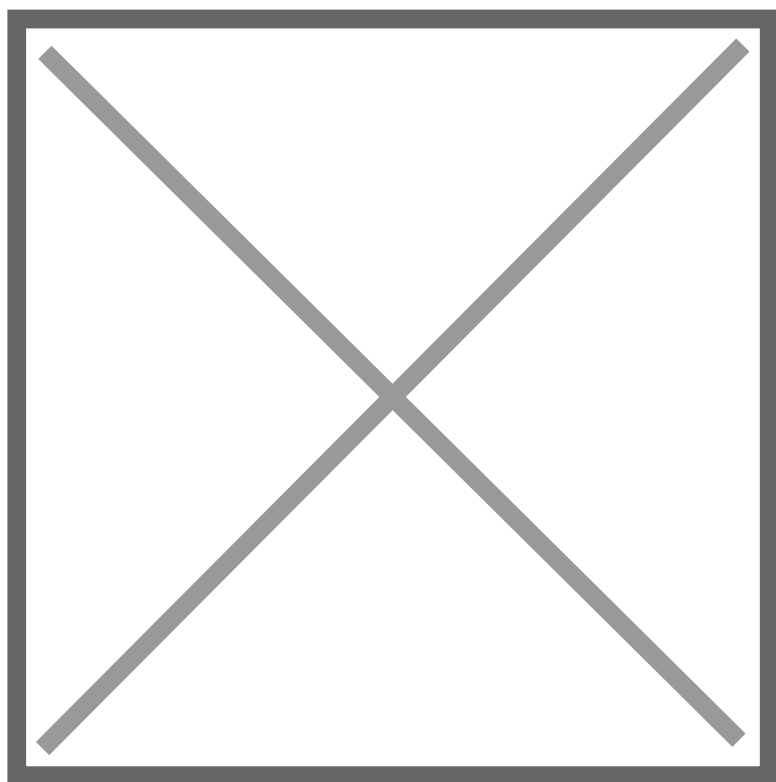
Tips:

- Bell pepper can be added to this dish.
- Prawns can replace pork; they must be blanched first.
- Not all of the sauce is to be used if a milder taste is preferred.

# Thai Red Curry with Chicken (K?? Kængp? h?d Dæng)

From: [cicili.tv](http://cicili.tv)

Prep	0:15
Cook	0:05
Yields	2 servings



## Ingredients

- 2 tablespoons red curry paste
- 2 cups skim coconut milk, 1/2 coconut milk, 1/2 water
- 200 g (1) chicken breast, sliced
- 3 kaffir lime leaves
- 2 tablespoons fish sauce
- 1 tablespoons sugar
- 0.5 cup bamboo shoots, sliced
- 0.5 green capsicum, sliced
- 0.5 red capsicum, sliced
- 1 red chili with seeds removed, roughly sliced
- 0.25 cup Thai basil

- 2 tablespoons vegetable oil

## Instructions

1. Cook rice.
2. Heat the oil in a medium saucepan over medium-high heat.
3. Add curry paste, and stir until the aroma is released.
4. Pour in the coconut milk, mix well, and bring to a boil.
5. Then add the kaffir lime leaves, fish sauce, sugar, bamboo shoots, capsicums, and chicken.
6. Bring it to a boil, making sure the chicken is well done, about 5 minutes.
7. Then turn off the heat and add Thai basil.
8. Serve rice and red curry in different bowls, eat with fork and spoon.

# Honey Mustard Chicken

From [Nat's What I Reckon](#)



## Ingredients

- 8 skin-on boneless chicken thighs
- 1 onion
- 1 small bunch parsley, leaves separated, stalks chopped
- 4 garlic cloves, chopped
- 1 tbsp thyme leaves, chopped
- 2 tbs Dijon mustard
- 1,5 tbsp honey
- 1/2 cup white wine
- 1 cup chicken stock or water
- 1 tbsp plain flour
- 125 g creme fraiche

- 25 g butter
- 1 tbsp vegetable oil

## Method

1. In a cold non-stick pan, add oil, place the chicken skin side down.
2. Then turn on the heat on medium. After hearing the sizzles, fry it for 8 minutes. Do not touch the chicken the whole time!
3. Flip the chicken over, fry for 5 minutes more. Then remove the chicken from the pan.
4. Melt the butter in the same pan. Add onion and parsley stalks and fry until softened.
5. Add garlic and thyme, fry for a couple minutes more.
6. Add mustard, honey, wine and stock. Bring it to simmer.
7. Add flour and creme fraiche.
8. Add back the chicken skin side up.
9. Fry until the chicken is done (internal temp 75 C).

# Kiaulienos kepsnys su džiovintomis slyvomis ir vytintu kumpiu

From [15min](#)



Su kepsniu paprastai nebūna daug vargo, o pamaitinti juo galima nemažą šeimyną ar bičiulių būrį. Tereikia nusipirkti kokybiškos mėsos, parinkti porą priedų, o kol kepsnys kepa, paruošti tinkančių salotų. Šįkart mūsų siūlomas receptas su kiauliena itin paprastas, tačiau skonis maloniai nustebins.

Yield	6
Time	1h 30 min

## Ingredients

- 700 g kiaulienos, vientisas pailgas gabalas, be kaulų, tinka nugarinė ar sprandinė
- 12 riekių kumpio, vytinto, plonų riekelių
- 12 džiovintų slyvų

- 1 nykščio dydžio gabaliukas šviežio imbieras, sutarkuotas burokine tarka
- 1 valg. š. medaus
- 3 valg. š. alyvuogių aliejaus
- 7 bulvės, didelės
- 4 šakelės čiobreliai
- 1 arbat. š. drusokos
- 0,5 arbat. š. juodųjų pipirų

## Method

1. Dėkite kiaulienos gabalą ant lentelės ir aštriu peiliu padarykite gilų horizontalų pjūvį – turite suformuoti savotišką „kišenę“, į kurią dėsite įdarą.
2. Slyvas nuplaukite ir stambiai supjaustykite, pusę kumpio juostelių susmulkinkite. Nedideliame dubenėlyje sumaišykite slyvas, smulkintą kumpį ir tarkuotą imbierą (jei naudojate), įberkite pipirų. Sudėkite šį mišinį į kiaulienos gabale padarytą „kišenę“.
3. Apgaubkite kiaulienos kepsnį likusiomis vytinto kumpio juostelėmis dėdami jas skersai ir taip, kad kraštelis kiek dengtų ankstesnę juostelę. Apdėliokite čiobrelių šakelėmis ir apsukite visą mėsos gabalą tvirtu lininiu siūlu ar specialia virvele kepsniams, surišdami galuose.
4. Nedidelį kepimo indą pašlakstykite aliejumi ir dėkite ant dugno paruoštą kepsnį, iš šonų sudėliokite nuskustas ir perpus perpjautas bulves, kurias dar pašlakstykite aliejumi, pabarstykite druska, pipirais, čiobrelių lapeliais.
5. Patepkite aliejumi ir kiaulienos kepsnį, o tada užpilkite ir paskirstykite per visą jo viršų šaukštą medaus, pabarstykite pipirais ir trupučiu druskos.
6. Dėkite kepimo indą į iki 200 °C įkaitintą orkaitę ir kepkite apie 30 min., jei pernelyg dega kepsnio viršus, pridenkite jį folijos gabalėliu. Po 30 min. sumažinkite karštį iki 180 °C ir kepkite kepsnį dar 15 min. Išimkite iš orkaitės, gerai apgaubkite visą kepimo indo viršų folija ir leiskite pastovėti apie 20 min.
7. Pjaustykite kepsnį riekėmis, patiekite su bulvėmis ir, kol patiekalas kepė, paruoštomis lengvomis salotomis.

# Honey Chicken

From: [Andy cooks](#)

## Ingredients

- 800g chicken breast, diced (1.75 lbs)
- 3 tbsp light soy sauce
- 2 tbsp Shaoxing cooking wine
- 1 tsp white pepper
- 1 egg white
- 5 cloves garlic, finely grated
- 1 tsp chicken bouillon
- 1 tsp rice vinegar
- 3 tbsp honey
- 150g cornflour (cornstarch in the US) (5.3 oz)
- 150g rice flour (5.3 oz)
- 1 tbsp baking powder
- Oil for frying
- Rice, to serve
- Spring onions, to serve
- White sesame seeds, to serve

## Method

1. Marinate the diced chicken breast with 2 tablespoons of light soy sauce, 2 tablespoons of Shaoxing cooking wine, white pepper, and the egg white. Mix well and leave in the fridge for one hour.
2. Fill a wok or large frying pan half full with oil and heat to around 180°C (350°F) for deep frying.
3. In a bowl, mix together the cornflour, rice flour, and baking powder. Season with salt. Place some marinated chicken pieces into the flour mixture and coat well.
4. Once the chicken is coated, carefully lower it into the hot oil and fry until golden brown and crispy, about 6 to 7 minutes. Remove from the oil and place onto a wire rack to drain.
5. In a bowl, mix together 1 tablespoon of light soy sauce, 4 tablespoons of water, grated garlic, chicken bouillon, rice vinegar, and honey. Stir well until everything is dissolved.
6. Once the chicken is fried, remove the oil from the wok and place it back on the heat. Add the sauce you just made and bring to a simmer.
7. Once the sauce has been simmering for one to two minutes, add the chicken back to the wok and coat well in the honey sauce. Toss the chicken carefully to evenly coat in the sticky sauce.
8. Place the chicken into your serving dish and garnish with some white sesame seeds and spring onions. Serve alongside steamed white rice.

# Ragù alla Bolognese

From [effilee](#)



Yield	10
Prep time	30 min
Time	2 h 30 min

## Ingredients

- 1200 g minced beef
- 50 g guanciale, cubed

- 125 ml milk
- 3 onions
- 3 celery sticks
- 5 carrots
- 75 g tomato paste
- salt, pepper
- warm water

## Method

1. Cut onions, celery sticks, and carrots into small cubes. You can use a food processor (in batches) to make this faster.
2. Saute pancetta until translucent.
3. Add veggies, and saute for a couple of minutes.
4. Add minced meat.
5. Add tomato paste, milk, water, and let it cook at low heat for at least two hours. Stir occasionally.
6. Serve with tagliatelle (originally), or spaghetti (family favorite).