

Shan Khao Swe(Shan Noodles) Recipe

Recipe By **Slurp**

Shan noodle is as famous as shan rice and is especially famous in the city Shan. It is a dish made with, tomatoes, onions, garlic, oil, minced chicken, spices, sauces, salt, cilantro and mustard which has a very unique taste and flavor of its own.

4.5

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Ingredients

Serve — 1 +



Ingredients For Shan Khao Swe(Shan Noodles) Recipe

As required	For Shan Noodles
As required	Chicken Curry
500 gram	Minced chicken
1 tablespoon	five spices powder
NaN As required	Salt
2	Tomatoes
1	Onion

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As required	Cooking Oil
1.50 teaspoon	red chili powder/paprika
3 teaspoon	Chili bean sauce
As required	Garlic oil
As required	Minced Garlic
2 tablespoon	Five spices powder
500 milliliter	Soya oil
1 tablespoon	sesame seeds
As required	Mustard Salad
1	packet pickled mustard
3 tablespoon	minced garlic
2	red chili
None	Cilantro
NaN As required	Salt
2 teaspoon	Chili flakes
As required	Noodle salad
As required	Water
As required	Serving
As required	Shan Noodles
As required	Light Soy sauce
As required	Dark and sweet soy sauce
As required	Chili Oil

Directions: Shan Khao Swe(Shan Noodles) Recipe

Step 1

STEP 1.

Wash and cut the chicken breast into small chunks. Place the chicken in a bowl to add 1 tbsp five spices and salt. Mix them well and let it sit for 15 minutes.

Step 2

STEP 1.

Quarter the tomatoes and onions and make sure that you mince the garlic well so no chunks are left.

Step 3

STEP 1.

Heat some oil in a pan and add minced garlic to it. When the garlic starts getting golden, turn off the flame and add 1 tbsp sesame oil to the pan.

Step 4

STEP 1.

In a bowl add 2 tbsp five spices powder and then add the garlic oil to it. Mix it well with the spices.

Step 5

STEP 1.

Take the pickled mustard and start chopping the mustard leaves. In a bowl add the chopped mustard leaves, 2 tbsp minced garlic, 2 chopped red chili, 2 tbsp chopped cilantro, 2 tsp chili flakes, and salt to taste and mix them thoroughly.

Step 6

STEP 1.

In a saucepan, add 3 tablespoons of oil and then add the quarter onions and fry them till translucent. Once the onion becomes golden now it's time to add the quarter tomatoes. Sauté them well. Now add the paprika powder and salt to taste. Cover it with a lid and let it simmer for 5-8 mins.

Step 7

STEP 1.

Now add the chili bean sauce stir it well and let it cook for more 5 minutes by covering the lid. Lastly, add the chicken chunks to mix them well and cook it till the chicken is ready to eat.

Step 8

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STEP 1.

In the boiling water, boil the shan noodle for 3-5 minutes and then drain out the extra water from it.

Step 9



STEP 1.

Place the shan noodles in a bowl, then add the garlic oil which we made followed by salty sauce then light soy sauce, sweet dark soy sauce, the chicken curry, 1tsp chili oil, 1tbsp roasted peanuts, 1tbsp cilantro.

Nutrition
value

3184 Calories
per serving

180 g Fat 283 g Protein 95 g Carbs 133 g Fiber Other

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