

Recipe

CHICKEN PERKELT

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Ingredients

10ml oil

50g butter

1 big onion

400g chicken meat

**Sweet red chilli pepper
powder**

Sweet red pepper powder

Cumin

Salt

Black pepper

Cream(33%)

Pasta farfalle

Flour

Pour oil into a pan. Add butter, onion, red sweet pepper and fry for short time (7 seconds).



**Add cut
meat,salt,
cumin, pepper
and stir well.
Cook until the
meat is
smooth.**



When the meat is done, add 10ml of water mixed with 1 spoon of flour and boil shortly. At the end add cream.



Boil 3l of salted water (1 teaspoon of salt). Put farfalle into a water and boil them for 8-10 minutes. Mix pasta with oil.



Serve pasta with prepared chicken meat.



A decorative graphic on the left side of the slide. It features a solid purple arrow pointing to the right, positioned horizontally. Behind the arrow and extending upwards and outwards are several thin, curved purple lines that resemble stylized grass or reeds. The background is a light, neutral color with a subtle gradient.

Enjoy!