

# C02-B Chinese Bowl: Chilly Chicken & Noodles

Variant: Chilly Chicken | Noodles Flavor Profile: Savory, Spicy.

## 1. Ingredient Scaling / सामग्री माप

Ingredient	1 Portion	2 Portions	4 Portions
Chicken	100g	200g	400g
Noodles (Raw)	60-70g	120-140g	240-280g
Onion/Capsicum	1/2 Cup	1 Cup	2 Cups

## 2. Carb Prep: Noodles / नूडल्स (Flavor Enhanced)

- 1. Boil: Cook in salted boiling water until 'al dente'.
- 2. Season: Drain. Toss immediately with 1 tsp Garlic Oil, 1/2 tsp Soy Sauce, and Salt/Pepper.

सीज़निंग: नूडल्स उबालें और छान लें। तुरंत गार्लिक ऑयल, सोया सॉस, नमक और काली मिर्च मिलाएं।

## 3. Vegetable Prep / सब्जियां

- 1. Prep: Broccoli florets, Green Beans (chopped), Cabbage (julienne).
- 2. Cook: Steam with 2 tbsp water and Salt for 3 mins.
- 3. Season: Toss with 1/2 tsp Soy Sauce.

## 4. Protein Prep: Chilly Chicken + Veg / चिली चिकन

- 1. Marinate: Coat Chicken (100g) with 1 tsp Cornstarch, Salt, and Pepper.
- 2. Fry: Pan-sear in 1 tsp oil until fully cooked. Remove.
- 3. Stir Fry: In same pan, add Ginger, Garlic, Green Chili. Add diced Onion and Capsicum. Sauté for 2 mins.

तड़का: उसी पैन में अदरक, लहसुन, मिर्च, प्याज और शिमला मिर्च (Capsicum) डालकर भूनें।

- 4. Sauce & Toss: Add Chicken back. Add 1 tbsp Soy Sauce, 1 tsp Vinegar, 1 tsp Red Chili Sauce, pinch of Sugar and Salt. Toss well.

सॉस: चिकन वापस डालें। सोया सॉस, सिरका, चिली सॉस, चीनी और नमक डालकर मिलाएं।

## **5. Assembly / असेंबली**

1. **Layer:** Noodles at bottom.
2. **Sides:** Seasoned Veggies on one side. Chilly Chicken with Onion/Capsicum on other.
3. **Garnish:** Fresh Cilantro.