

Spaghetti Ayam Jamur Lada Hitam

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Preparation: Less than 15 minutes

Cooking: 15 to 30 minutes

Yield: 1 porsi

Cuisine: Indonesian

Meal: Side Dishes

Season: Summer



Spageti is one type of paste that is long, thin, cylindrical and dense, which, if considered to resemble noodles, is combined with black pepper mushrooms.

Bahan

100 g	Spaghetti	3	Black Pepper Sauce
1	Chicken breasts, large		1
$\frac{1}{2}$	Salt		
10	Mushroom Champignon		
1	Scallions		
1	Medium Size Garlic	1	Finely chopped
thai chillies or green chillis			
3	Garlic	3	Vegetable oil

Directions

Put the cut chicken breast, garlic and black pepper sauce into container. Mix well. Cover with plastic wrap and store it in the refrigerator for 30 minutes.

Heat vegetable oil with medium fire. Saute the chicken breast that has been let stored to refrigerator until it color changes.

Add the mushrooms and onions. Saute again until the onion withered.

Add all remaining ingredients except spaghetti, leeks and green chillies.

Add spaghetti, leeks and green chili. Stir until the spaghetti mixed with spices. Turn off the stove. Serve while warm.