

Recipes for and from PhD students

Gabriela Diaz and Roel Tielen

2018

Contents

1	Thai noodles with chicken	2
2	Ravioli with mushrooms and lentils	3

Chapter 1

Thai noodles with chicken

Ingredients

- Chicken (250 gr.)
- Thai vegetables (400 gr.)
- Noodles (125 gr.)
- Conimex 'Woksaus' Sweet and Sour



Method

Bake the chicken in a baking pan for a couple of minutes until the chicken is nice light brown. In the meantime, put the noodles in boiling water for a couple of minutes in a separate pan.

Add the vegetables to the chicken and let it bake for another 5-10 minutes (depending on your own preference). Drain the noodles and then together with the sauce.



Mix everything and... that's it!

Chapter 2

Ravioli with mushrooms and lentils

Ingredients

- Ravioli (250 gr.)
- Hak bolognese 'schotel' (500 gr.)
- Mushrooms (400 gr.)
- Parmezan cheese (50 gr.)



Method

Cut the mushrooms and bake them in a baking pan for five minutes until they are nice brown. In the meantime, put the ravioli in boiling water for approximately two minutes in a separate pan.

Add the bolognese 'schotel' and let it bake for another five minutes on a medium heat. Add the ravioli and mix everything. Finish the dish with some nice cheese on top!

