



## Ingredients

- 6 pcs Bread
- 3 sudu besar Butter
- 1 kiub MAGGI® Curry Stock Cube
- 1 sudu kecil Cooking Oil
- 1 Onion
- 4 ulas Garlic
- 400 g Minced Chicken
- 6 Egg
- 1 kiub MAGGI® Curry Stock Cube
- 2 cawan Cabbage
- 2 cawan Carrot
- 1 cawan Lettuce, Green Leaf, Raw
- 0.25 cawan Mayonnaise
- 0.25 cawan MAGGI® Chilli Sauce

## Instruction

1. Spread butter on the bread, set aside.
2. Stir Fry onion, garlic and minced chicken until fragrant. Add MAGGI® Kuib Curry and stir until slightly dry.
3. Break the eggs, mix well. Pour the chicken mixture in the egg mixture and stir well. On a pan, pour 3 tablespoons of the egg mixture and spread.
4. Place the bread on top of the egg mixture. Press the bread so that the egg mixture sticks.
5. After 1-2 minutes, flip it over to cook flat on the bread. Set aside and place the cabbage, carrots and lettuce. Pour Maggi Chili Sauce and mayonnaise.

### Nutrition

Karbohidrat	17.04 g
Tenaga	240.05 kcal
Lemak	12.08 g
Protein	15.86 g

⌚ 18 Minutes

⊕ 8