Nestum Fried Chicken

Ingredients

- 5 keping Chicken Breast
- 3 sudu besar MAGGI® Oyster Sauce
- 0.5 tsp White pepper
- 0.25 cawan Oil
- 0.5 cawan Flour
- 1.5 cawan Corn Flour
- 1 tsp MAGGI® CukupRasa™
- 4 Egg
- 2 sudu besar Butter
- 2 Bird's Eye Chilli
- 2 stems Curry Leaf
- 1.5 cawan Nestum All Family Cereal Original
- 3 sudu besar Nestum All Family Cereal Original

Instruction

1. In a bowl, mix chicken, white pepper, and MAGGI® Oyster Sauce (Marinate 30 mins).

2. In the meantime, prepare next ingredients. Heat oil. Separate Nestum®, eggs, and wheat and corn flour, then mix into bowl.

3. Dip marinated chicken into egg, flour, and Nestum® mix. Fry over low heat to avoid Nestum® from burning. Repeat with all pieces of chicken.

4. In a separate pan, heat butter and stir fry the bird's eye chillies, curry leaves and Nestum® till fragrant then add chicken, stir briefly then sprinkle Nestum®. Turn off heat and serve hot.

Nutrition

Carbohydrates	89.25 g
Energy	692.58 kcal
Fats	16.61 g
Protein	43.65 g

50 Minutes

4 servings