



Mamak Fried Chicken

Ingredients

- 6 keping Chicken Breast
- 6 tbsp Corn Flour
- 6 tbsp Rice Flour
- 3 Stalks Curry Leaf
- 6 cloves Garlic
- 2 Onion
- 2 inci Ginger
- 2 tbsp MAGGI® Sambal Tumis
- 2 tbsp Curry Powder
- 1 tsp Garam Masala
- 1 Egg yolk
- 1 tbsp MAGGI® CukupRasa™
- 0.5 tsp Food colouring
- 0.5 cup Corn Oil

Instruction

1. Blend together garlic, onion, ginger, chicken curry powder, garam masala, egg yolk, MAGGI® CukupRasa™, MAGGI Sambal Tumis and red colouring.
2. In a bowl, add in corn flour, rice flour and curry leaves into the blended ingredients. Mix well and marinate chicken in the mixture.
3. Heat oil and deep-fry chicken until it is cooked thoroughly.
4. Serve with hot rice.

Nutrition

Carbohydrates	25 g
Energy	252 kcal
Fats	5.06 g
Protein	25.91 g

46 Minutes

6 servings