

Mamak Fried Chicken

Ingredients

- 6 slice Chicken Breast
- 6 tbsp Corn Flour
- 6 tbsp Rice Flour
- 3 Stalks Curry Leaf
- 6 cloves Garlic
- 2 Onion
- 2 in 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

- 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 46 Minutes

Carbohydrates 25 g

Energy 252 kcal

Fats 5.06 g

Protein 25.91 g 6 servings