



Simple Quail Eggs Sambal

Ingredients

- 12 Quail Eggs
- 4 sudu besar Chilli Paste
- 4 ulas Garlic
- 1 Shallots
- 1 sudu besar Corn Oil
- 2 sudu kecil Shrimp Paste
- 2 sudu besar Natural Fat Free Yogurt
- 2 sudu besar MAGGI® CukupRasa™
- 2 sudu kecil Sugar
- 120 ml Water
- 20 g Tamarind Paste

Instruction

1. In a pot, boil the quail eggs. Then, gently peel the shells and set it aside.
2. In a pan, sauté the chilli paste, garlic, shallot and shrimp paste. Do so until the oil separates.
3. Next, add in the NESTLÉ Greek Yogurt Natural, MAGGI® CukupRasa™, sugar, water and the tamarind water. Let it boil for 2 minutes before you reduce the heat. Allow it to simmer for 3 minutes so that all the wonderful flavours are released.
4. Finally, add in the quail eggs and stir for a minute.
5. Serve this yummy sambal while it's hot with plain rice or Nasi Lemak.

Nutrition

Carbohydrates	10.39 g
Energy	123.34 kcal
Fats	5.99 g
Protein	7.03 g

🕒 22 Minutes

⊕ 4 servings