



Maggi

Go To Chicken Bulgogi

Ingredients

- 450 g Chicken Breast
- 2 tbsp Chili Powder
- 1 tbsp Chilli Flakes
- 1 tbsp Tauchu
- 1 in Ginger
- 1 clove Garlic
- 2 tbsp Vinegar
- 2 tbsp Honey
- 3 tbsp MAGGI® Oyster Sauce
- 1 tbsp Sesame Seeds
- 1 tbsp Sesame Oil
- 100 ml Water

Instruction

1. In a bowl, mix chili powder, chili flakes, tauchu, ginger, garlic, vinegar, honey, MAGGI Oyster Sauce, sesame seeds and sesame oil until well combined to make chili paste sauce.
2. Marinate chicken with chili paste for 30 minutes to 1 hour or overnight.
3. Heat pan, sear chicken 5 minutes at each side. Add in the remaining sauce and water.
4. Cook until water reduce and gravy become sticky. Serve with your favorite salad.

Nutrition

Carbohydrates	11.7 g
Energy	171.96 kcal
Fats	5.63 g
Protein	19.02 g

🕒 65 Minutes

⊕ 6 servings