



## Swiftly Fried Sambal

### Ingredients

- 3 Tofu
- 4 slice Tempeh
- 3 pcs Dried Bean Curd Skin
- 2 pcs Soo Hoon
- 3 Potatoes
- 4 stems Long Bean
- 5 sudu besar Corn Oil
- 10 Shallots
- 5 ulas Garlic
- 0.25 cawan Dried Anchovies
- 2 paket MAGGI® Sambal Tumis
- 5 Bird's Eye Chilli
- 2 Stalks Lemongrass
- 0.5 in Galangal
- 2 sudu besar Sweet Soy Sauce
- 2 sudu besar Coconut Milk
- 2 sudu besar Gula Melaka
- 4 sudu kecil Tamarind Juice
- 1 sudu besar MAGGI® CukupRasa™

### Instruction

1. In a wok, stir fry the blended ingredients with MAGGI Sambal Tumis until fragrant and oil separates.
2. Add in sweet soy sauce, coconut milk, palm sugar, tamarind water and MAGGI® CukupRasa™. Stir well.
3. Add in tofu, tempe, fucuk, soo hoon, potatoes, and long bean. Mix evenly.

### Nutrition

Karbohidrat	59.18 g
Tenaga	550.34 kcal
Lemak	24.17 g
Protein	29.16 g

15 Minutes

6 servings