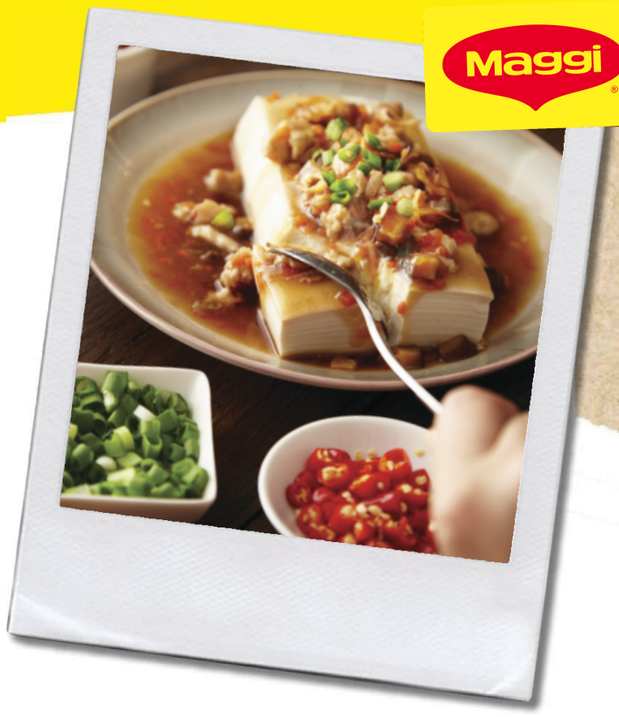

Simple Steamed Silken Tofu With Minced Chicken

Ingredients

- 1 kotak Tofu
- 2 ulas Garlic
- 2 Shallots
- 1 sudu besar Corn Oil
- 0.5 keping Chicken Breast
- 2 Dried Shiitake mushrooms
- 0.5 Small Carrot
- 2 sudu besar MAGGI® Oyster Sauce
- 1 sudu besar Water
- 2 sudu besar Spring Onion
- 2 sudu besar Shallots

Instruction

1. In a wok or pan, heat some cooking oil and sauté garlic and shallots until light golden brown and fragrant.
2. Next, add in minced chicken, Shiitake mushrooms and carrot. Stir-fry for 3 -5 minutes until almost cooked.
3. Then, add in the seasoning and fry for another minute. Turn off heat and set it aside.
4. Remove the tofu from its packaging and place it in a deep, heatproof plate.
5. Proceed to ladle the chicken and vegetables over the tofu and steam on high heat for 10 minutes.
6. When the tofu is ready, remove from steamer and sprinkle over with spring onion and deep fried shallots.
7. Serve while hot and enjoy it with rice.

Nutrition

Carbohydrates	6.47 g
Energy	106.82 kcal
Fats	5.65 g
Protein	8.91 g

22 Minutes

4 servings