



## Grilled Rendang Sate Combo

### Ingredients

- 500 g Chicken Breast
- 2 tbsp Oil
- 3 tbsp MAGGI® Oyster Sauce
- 1 tbsp Honey
- 1 tbsp Chilli Paste
- 1 tbsp Coriander Powder
- 1 tbsp Cumin Powder
- 1 tsp Fennel Powder
- 0.5 tsp Turmeric Powder
- 2 Onion
- 3 cloves Garlic
- 1 cm Ginger
- 2 cm Galangal
- 2 Stalks Lemongrass

### Instruction

1. Blend the onions, garlic, ginger, galangal and lemongrass with 50ml of water.
2. Place the pieces of chicken in a bowl. Add in MAGGI® Oyster Sauce, honey, chili paste, coriander powder, cumin powder, fennel powder and turmeric powder.
3. Next, add in the blended ingredients. Give the ingredients a good mix until the chicken is well coated.
4. Marinate for 3 hours or overnight.
5. Soak the wooden skewers in water for half an hour or so before putting them on the grill.
6. Thread chicken pieces onto wooden skewers.
7. Heat pan or griller and grill chicken until browned on both sides and cooked through, for 10 minutes on each side.
8. Serve with peanut sauce or MAGGI® Chilli Sauce and enjoy every bite!

#### Nutrition

Carbohydrates	10.64 g
Energy	172.07 kcal
Fats	5.27 g
Protein	20.5 g

🕒 261 Minutes

⊕ 6 servings