



## Jiu Hu Char- Fried Yam Bean with Shredded Cuttlefish

### Ingredients

- 2 tbsp Cooking Oil
- 100 g Chicken Breast
- 3 cloves Garlic
- 3 Shallots
- 50 g Dried Cuttlefish
- 400 g Yambean / Sengkuang
- 1 Carrot
- 4 leaves Cabbage
- 5 pcs Dried Shiitake mushrooms
- 8 leaves Lettuce, Iceberg (Includes Crisphead Types), Raw
- 0.1 g Ground White Pepper
- 2 tbsp MAGGI® Thai Chilli Sauce
- 2 tbsp MAGGI® Oyster Sauce
- 100 ml Water
- 5 g MAGGI® CukupRasa™
- 5 g Dark Soy Sauce

### Instruction

1. Firstly, heat cooking oil in a wok. Add in garlic and shallots and stir fry until aromatic.
2. Next, add in minced chicken and stir for another 3 – 4 minutes. Then, add in dried cuttlefish and mushroom. Stir all the ingredients well for another 2 minutes.
3. Add in remaining vegetables, pour in seasoning mix and stir fry for 2 – 3 minutes. Cover with lid and leave to simmer on low heat until the vegetables soften. Add more water if you prefer more sauce.
4. Lastly, season with ground white pepper if necessary.
5. Dish out and serve immediately with fresh lettuce leaves and MAGGI® Thai Chilli Sauce or MAGGI® Chilli Sauce - Thai.

### Nutrition

Carbohydrates	20.29 g
Energy	156.95 kcal
Fats	4.03 g
Protein	10.61 g

23 Minutes

6 servings