



Abang's Favourite Aromatic Fried Chicken

Ingredients

- 3 pcs Chicken Breast
- 2 keping Chicken Thigh Meat
- 5 cloves Garlic
- 3 Onion
- 2 in Ginger
- 2 Stalks Lemongrass
- 1 in Galangal
- 100.5 cups Water
- 0.5 tsp Turmeric Powder
- 2 tbsp Coriander Powder
- 2 tsp Cumin Powder
- 0.5 tsp Fennel Powder
- 2 Stalks Curry Leaf
- 1.5 tbsp MAGGI® CukupRasa™
- 0.5 cup Oil

Instruction

1. In a bowl, mix chicken with all the ingredients and marinate overnight or for 1 hour.
2. Heat oil, deep fry chicken until golden brown.

Nutrition

Carbohydrates	8.57 g
Energy	171.6 kcal
Fats	6.95 g
Protein	18.8 g

🕒 85 Minutes

⊕ 6 servings