



## Turmeric Fried Chicken Thai Style

### Ingredients

- 5 slice Chicken Breast
- 2 sudu besar MAGGI® Oyster Sauce
- 1 sudu kecil Turmeric Powder
- 0.5 cawan Corn Oil
- 1 Red Onion
- 2 ulas Garlic
- 2 Bird's Eye Chilli
- 2 pcs Kaffir lime leaves
- 2 Stalks Lemongrass
- 1 sudu kecil MAGGI® CukupRasa™
- 0.33 cawan Long Bean
- 1 Small Carrot
- 50 g Cauliflower
- 1 Tomato
- 1 sudu kecil Fish Sauce

### Instruction

1. In a bowl, mix chicken, turmeric powder, and MAGGI® Oyster Sauce. Marinate for 30 minutes and in the meantime, prepare the next ingredients.
2. Heat oil, fry marinated chicken till half cooked.
3. Add in red onion, garlic, bird's eye chillies, Kaffir lime leaves, lemongrass and MAGGI® CukupRasa™. Stir fry till caramelised.
4. Add long beans, carrots, cauliflower, tomatoes and fish sauce. Stir evenly until fully cooked.
5. Serve hot.

### Nutrition

Karbohidrat	17.41 g
Tenaga	238.11 kcal
Lemak	3.67 g
Protein	33.03 g

51 Minutes

4 servings