



Ingredients

- 500 g Chicken Breast
- 500 g Chicken Thighs
- 2 sudu kecil MAGGI® Homemade Chicken Stock
- 0.5 sudu besar Sugar
- 3 sudu besar Cooking Oil
- 1 sudu besar Ginger
- 8 Bird's Eye Chilli
- 5 Stalks Lemongrass
- 2 Onion
- 20 keping Kaffir lime leaves
- 2 Stalks Wild Ginger Flower
- 1 Pineapple
- 100 g MAGGI® Thai Chilli Sauce
- 100 g MAGGI® Tomato Ketchup
- 1 sudu besar MAGGI® CukupRasa™
- 1 sudu kecil Thick Soy Sauce
- 100 ml Water
- 0.5 Lemon
- 5 g Mint Leaves
- 10 g Lemon Juice

Instruction

1. Soak up the chicken in the marinade and let it marinate overnight.
2. Heat 3 tablespoons of oil, stir-fry ginger, bird's eye chilli, lemongrass, onions, kaffir lime leaves and ginger flower. Add in chicken and give it a good stir.
3. Add in seasoning, stir well and allow the chicken to simmer until it's cooked thoroughly. Add cubed pineapple and fry for 1 minutes.
4. Dish up and drizzle over lemon juice and sprinkle over mint leaves. Enjoy while it's hot!

Nutrition

Carbohydrates	30.75 g
Energy	366.92 kcal
Fats	15.55 g
Protein	26.63 g

⌚ 46 Minutes

⊕ 8 servings