



Turmeric Fried Chicken

Ingredients

- 3 Chicken Thighs
- 0.5 cawan Oil
- 2 sudu besar MAGGI® Oyster Sauce
- 1 sudu kecil Turmeric Powder
- 1 Red Onion
- 2 ulas Garlic
- 2 Bird's Eye Chilli
- 2 pcs Kaffir lime leaves
- 2 stems Lemongrass
- 1 sudu kecil MAGGI® CukupRasa™
- 0.33 cawan Long Bean
- 1 Small Carrot
- 1 cawan Cauliflower

Instruction

1. In a bowl, combine the chicken meat with turmeric and MAGGI® Oyster Sauce.
2. Let it marinate for 15-20 minutes while preparing the other ingredients.
3. Heat oil and stir-fry the marinated chicken until it's partially cooked.
4. Add in onions, garlic, bird's eye chilli, kaffir lime leaves and lemongrass. Add in long beans, carrots and cauliflower and thoroughly combine ingredients until well cooked.
5. Add MAGGI® CukupRasa™ and toss ingredients on low fire until it's evenly cooked.

Nutrition

Karbohidrat	17.55 g
Tenaga	407.04 kcal
Lemak	24.43 g
Protein	28.83 g

35 Minutes

4 servings