



Next Level Nasi Kerabu

Ingredients

- 100 g Chicken Breast
- 500 g Rice
- 2 kiub MAGGI® Tom Yam Stock Cube
- 1 tsp Sugar
- 3 tbsp Lime Juice
- 2 tbsp Dried Shrimps
- 2 tsp Paprika Powder
- 100 g Mango
- 1 Stalk Lemongrass
- 5 Shallots
- 4 Bird's Eye Chilli
- 1 Stalk Wild Ginger Flower
- 4 pcs Kaffir lime leaves

Instruction

1. In a large bowl, mix together the MAGGI® Tom Yam Stock Cube, sugar, lime juice, dried prawns, paprika powder, chicken breast and cooked rice. Be sure to coat everything nicely.
2. Next, add in the mango, lemongrass, shallots, bird's eye chillies, wild ginger flower and kaffir lime leaves. Toss and mix well.
3. Serve while hot with fried prawn crackers and boiled salted eggs.

Nutrition

Carbohydrates	55.21 g
Energy	271.2 kcal
Fats	1.13 g
Protein	8.88 g

🕒 11 Minutes

⊕ 8 servings