Chicken Floss

Ingredients

- 1 Kg Chicken Breast
- 2 in Ginger
- 4 cups Water
- 2 tsp MAGGI® CukupRasa™
- 0.5 cup Corn Oil
- 2 in Ginger
- 5 Shallots
- 2 Garlic
- 1 packet MAGGI® Sambal Tumis
- 6 Stalks Lemongrass
- 2 tbsp Fennel
- 2 tbsp Coriander seeds
- 4 pcs Kaffir lime leaves
- 1.33 cups Water
- 3 tbsp Gula Melaka
- 1.33 cups Coconut Milk
- 3 tbsp Tamarind Juice
- 1 cup Roasted Coconut Paste
- 2 tbsp MAGGI® CukupRasa™

Instruction

1. In a pot, heat water with ginger and MAGGI® CukupRasa™and bring chicken to cook. Drain the water and shred chicken and set aside.

2. Blend ginger, onion, garlic, fennel seeds, coriander seeds with oil.

3. Sauté the blended ingredients and MAGGI Sambal Tumis until fragrant. Add fennel, coriander powder, kaffir lime leaves, water, palm sugar, coconut milk and tamarind juice. Mix and simmer until slightly dry.

4. Add in the shredded chicken & mix well

5. Add the kerisik and MAGGI® Cukup Rasa ™, mix well until dry.

Nutrition

Carbohydrates	9.31 g
Energy	276.2 kcal
Fats	19.17 g
Protein	16.81 g

45 Minutes

15 servings