



Maggi

Chicken Rendang

Ingredients

- 3 Onion
- 6 cloves Garlic
- 3 cm Ginger
- 2 cm Galangal
- 0.25 cup Chilli Paste
- 3 Stalks Lemongrass
- 0.25 cup Water
- 4 tbsp Cooking Oil
- 8 Shallots
- 3 cloves Garlic
- 3 Stalks Lemongrass
- 4 pcs Kaffir lime leaves
- 2 pcs Tumeric Leaf
- 3 keping Chicken Breast
- 3 Chicken Thighs
- 2 tbsp Gula Melaka
- 1 tbsp MAGGI® CukupRasa™
- 1 cup Water
- 1 cup Coconut Milk
- 2 tbsp Grated coconut

Instruction

1. Blend onion, garlic, ginger, galangal, chili paste and lemongrass with water until smooth, then saute without oil until dry.
2. Add oil, continue to sauté the mixture until oil splits.
3. Add in sliced shallots, garlic, lemongrass, lime leaves, turmeric leaves, chicken breast, chicken thighs, palm sugar, MAGGI® Cukup Rasa™, mix well. Cook until chicken is slightly tender.
4. Add water, coconut milk and kerisik, simmer until chicken gravy is thickened.
5. Ready to serve

Nutrition

Carbohydrates	18.41 g
Energy	521.13 kcal
Fats	36.55 g
Protein	30.41 g

🕒 56 Minutes

⊕ 6 servings