



Tasty Festive Fried Lontong

Ingredients

- 400 g Compressed Rice (nasi impit)
- 4 tbsp Cooking Oil
- 3 Shallots
- 2 cloves Garlic
- 2 tbsp Dried Shrimps
- 60 g MAGGI® Sambal Tumis
- 100 g Chicken Breast
- 100 ml Water, Tap, Drinking
- 0.25 cup Peanut
- 1 tbsp Sweet Soy Sauce
- 1 tbsp MAGGI® Chilli Sauce
- 2 tsp MAGGI® CukupRasa™
- 100 g Bean sprouts
- 100 g Mustard Greens (Sawi)
- 50 g Carrot
- 25 g Spring Onion
- 10 g Fried onions
- 2 tbsp Chili

Instruction

1. Heat the oil in a frying pan then sauté the shallots, garlic, dried shrimp and MAGGI Sambal Tumis Paste.
2. After the oil separates, add in chicken to cook. Pour the water, peanuts then mix well until the gravy slightly thickened.
3. Add sweet soy sauce, MAGGI Chilli Sauce and MAGGI CukupRasa. Mix well.
4. Add in nasi impit, bean sprouts, mustard leave, carrot and chives. Stir well until well combined. Serve and garnish with spring onion, fried onion and red chillies.

Nutrition

25 Minutes

Carbohydrates	42.32 g
Energy	416.63 kcal
Fats	21.27 g
Protein	16.24 g

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