



## Fried MAGGI Noodle

### Ingredients

- 2 MAGGI Mi Goreng Cili Ala Kampung
- 1 tbsp Cooking Oil
- 0.5 Onion
- 2 cloves Garlic
- 2 Bird's Eye Chilli
- 150 g Chicken Breast
- 100 g Mustard Greens (Sawi)
- 50 g Carrot
- 1 Tomato
- 1 tsp Thick soya sauce
- 450 ml Water
- 30 g Corn starch
- 50 g Fish cake, fried
- 50 g Fish ball

### Instruction

1. Fry the onion, garlic and green bird's eye chili until fragrant.
2. Add the chicken, fish cake, fish ball and fry until it changes color. Put vegetables in the pan. Mix well.
3. Add MAGGI Goreng Cili ala Kampung tastemaker and thick soy sauce. Mix well.
4. Pour in the water and let it simmer for a while. While the gravy is simmering, slowly add the eggs into the gravy. Leave it for a while.
5. Stir the gravy gently then pour the gravy over the cooked MAGGI Noodles.

#### Nutrition

Carbohydrates	34.03 g
Energy	312.17 kcal
Fats	13.77 g
Protein	13.52 g

🕒 20 Minutes

⊕ 4