MAGGI® Tomyam Kawbonara

Ingredients

- 2 sudu besar Cooking Oil
- 0.5 Yellow Onion
- 3 ulas Garlic
- 2 sprigs Bird's Eye Chilli
- 1 stem Lemongrass
- 2 keping Basil Leaf
- 4 keping Brown button mushroom
- 3 paket MAGGI® Perisa Tom Yam Kaw
- 1.5 cawan Full Cream Milk
- 0.5 cawan Cooking Cream
- 2 Squid
- 12 Prawns
- 10 Cherry Tomatoes
- 100 g Baby Spinach
- 1 sprig Parsley, Fresh

Instruction

1. Heat cooking oil, saute yellow onion and garlic until crisp.
2. Add bird eye chili , lemongrass and kaffir lime leaves. Sauté.
3. Add mushrooms. Mix well. Add MAGGI® Tomyam Kaw tastemaker and side ingredients.
4. Add milk and cooking cream. Mix well.
5. Add squid and shrimp. Simmer until the seafood is cooked.
6. Add tomatoes and baby spinach. Mix well.
7. Boil water. Boil MAGGI Mi for 2 minutes. Set aside.
8. To serve, put the MAGGI Mi in the sauce. Mix well and sprinkle with parsley leaves.

Nutrition

Carbohydrates	38.08 g
Energy	400.47 kcal
Fats	20.39 g
Protein	16.78 g

17 Minutes

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