



## Kam Heong Curry Chicken

### Ingredients

- 1 cube MAGGI® Curry Stock Cube
- 500 g Chicken
- 1 tbsp Rice Flour, White, Unenriched
- 0.5 cup Corn Oil
- 1 cube MAGGI® Curry Stock Cube
- 1 tbsp Corn Oil
- 2 tbsp Dried Shrimps
- 1 Onion
- 4 Garlic
- 1 tsp Thick soya sauce
- 2 sprigs Curry Leaf
- 2 Bird's Eye Chilli
- 0.5 cup Water

### Instruction

1. Mix the chicken with MAGGI® Curry Cube and rice flour.
2. Heat cooking oil, fry until crisp. Set aside.
3. Using 3 tablespoons of excess oil from frying the chicken, stir-fry dried shrimp, shallots and garlic. Stir until fragrant.
4. Add MAGGI® Curry Cube, curry leaves and bird's eye chili. Fry until golden brown.
5. Add water and thick soy sauce, mix well. Simmer until thick. Add fried chicken. Mix well and ready to serve.

### Nutrition

Carbohydrates	7.11 g
Energy	222.24 kcal
Fats	13.64 g
Protein	18.15 g

27 Minutes

6