



Masak Lemak Telur Dadar

Ingredients

- 0.5 tsp MAGGI® CukupRasa™
- 0.33 cup Corn Oil
- 3 Egg
- 2 tbsp Corn Oil
- 1 tbsp MAGGI® CukupRasa™
- 1 Onions, raw
- 4 cloves Garlic
- 2 Green Chili
- 4 sprigs Bird's Eye Chilli
- 1 tsp Spices, Turmeric, Ground
- 1 Stalk Lemon Grass (Citronella), Raw
- 800 ml Water, Tap, Drinking
- 1 Carrot
- 1 Potato
- 200 ml Coconut Milk
- 1 keping Laksa Leaf

Instruction

1. Mix eggs with MAGGI CukupRasa and fry until brown. Set aside.
2. With the same oil (2 tablespoons), stir fry shallots, garlic, green chilies, green bird eye chili and lemongrass until fragrant.
3. Add water, turmeric powder, carrot and potato. Simmer until the potatoes are slightly soft.
4. Add coconut milk and MAGGI CukupRasa, mix for a while. Add the omelette and turmeric leaves.
5. Simmer until cooked. Serve hot.

Nutrition

Carbohydrates	8.42 g
Energy	171.76 kcal
Fats	13.79 g
Protein	5.34 g

🕒 23 Minutes

⊕ 6