Ulam Fried Rice

Ingredients

- 3 sudu besar Cooking Oil
- 3 cawan Cooked Rice
- 3 Egg
- 1 keping Chicken Breast
- 2 Shallots
- 5 keping Kaffir Lime Leave
- 5 Shallots
- 3 stems Lemongrass
- 1 stem Ginger Torch
- 3 Bird's Eye Chilli
- 6 stems Longbeans
- 4 batang Winged Bean
- 1.5 sudu besar MAGGI® CukupRasa™
- 1 cawan Water Celery
- 2 tsp Lime Juice

Instruction

1. Heat the oil, fry the sliced onions until fragrant.
2. Add the chicken slices and stir fry until cooked.
3. Mix rice with eggs. Put the rice in a pan, fry until dry.
4. Add sliced kaffir lime leaves, onion slices, lemongrass slices, kantan flower slices, rice chilli slices, long bean slices, botor bean slices and MAGGI Cukup Rasa. Mix until smooth.
5. Turn off the stove, add the selom leaves and lemon juice. Mix well. Serve hot.

Nutrition

Carbohydrates	34.95 g
Energy	258.48 kcal
Fats	8.21 g
Protein	11.07 g

22 Minutes

6