



## Thai-Inspired Chicken and Mango Salad

### Ingredients

- 0.5 kg Chicken Breast
- 0.5 sachet MAGGI® Magic Sarap® 8g
- 1 sachet MAGGI® Oyster Sauce 30g
- 2 tsp Sesame Oil
- 1 pc Siling Labuyo
- 2 tbsp Vegetable Oil
- 1 pc Cucumber
- 2 pcs Tomato
- 1 pc Semi-Ripe Mango
- 1 head Lettuce
- 1 tsp Toasted Sesame Seeds

### Instruction

1. Marinate chicken in MAGGI® Magic Sarap, MAGGI® Oyster Sauce, sesame oil and siling labuyo.
2. Preheat a clean grill. Coat chicken with oil and grill for 2 minutes per side. Remove and set aside to rest for 5 minutes. Cut into bite-size pieces and place in a bowl with resting juices.
3. Add cucumber, tomato and mango in the same bowl with the chicken. Gently toss and set aside.
4. Scatter lettuce on a serving plate. Add chicken mixture and top with sesame seeds. Serve immediately.

### Nutrition

Carbohydrates	62.85 g
Energy	451.81 kcal
Fats	15.39 g
Protein	21.92 g

30 Minutes

6