



Glazed Fried Chicken

Ingredients

- 1 kg Chicken
- 1 sachet MAGGI® Magic Sarap® 8g
- 0.5 tsp Freshly ground pepper
- 1 cup All Purpose Flour
- 2 cups Vegetable Oil
- 4 cloves Garlic
- 1 pc Onion
- 0.5 tbsp Ginger Root
- 1 pc Red Chili
- 2 tbsp Brown Sugar
- 1 cup Water
- 0.25 cup MAGGI® Oyster Sauce
- 1 tbsp Toasted Sesame Seeds
- 2 tbsp Spring Onion

Instruction

1. Season chicken with MAGGI® Magic Sarap® and pepper. Coat with flour and fry until golden brown. Strain and set aside.
2. Remove oil from the wok leaving 2 tbsp. Sauté, garlic, onion, ginger, siling labuyo and sugar. Pour water and MAGGI® Oyster Sauce. Simmer until thick.
3. Toss in fried chicken pieces, sesame seeds and spring onion. Transfer into a serving plate and serve immediately.

Nutrition

Carbohydrates	26.72 g
Energy	1115.79 kcal
Fats	97.38 g
Protein	33.87 g

45 Minutes

6 Servings