



Aligue Fried Rice Recipe

Ingredients

- 2 tbsp Vegetable Oil
- 2 pcs Egg
- 4 cloves Garlic
- 1 pc Onion
- 2 pcs Tomato
- 0.25 cup Taba Ng Talangka
- 2 pcs Calamansi Juice
- 1 cup Shrimp
- 4 cups Rice
- 1 sachet MAGGI® Magic Sarap® 8g
- 0.25 tsp Freshly ground pepper
- 2 tbsp Spring Onion

Instruction

1. Cook beaten egg in 1 tbsp of oil until barely set. Remove and set aside.
2. Sauté garlic, onion and tomato in oil. Add taba ng talangka, calamansi juice, shrimp and scrambled egg.
3. Add rice and season with MAGGI® Magic Sarap® and pepper. Pour 2 tbsp. of water on the side and gently fluff until steaming hot. Stir in spring onion. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	92.66 g
Energy	2571.88 kcal
Fats	20.3 g
Protein	510.76 g

35 Minutes

6 Servings