



Piaparang Manok

Ingredients

- 1 kg chicken leg, thigh and wings, rinsed and drained well
- 2 sachets MAGGI® Magic Sarap® 8g
- 2 tbsp Vegetable Oil
- 3 cloves garlic, minced
- 1 pc onion, chopped
- 2 A small pieces thumb-sized ginger, minced
- 3 pcs red chili, sliced
- 1 tbsp Turmeric Powder
- 3 tbsp Palapang Sakurab
- 1 pc coconut, freshly grated
- 1 cup Coconut Milk

Instruction

1. Season chicken with 1 sachet of MAGGI® Magic Sarap®. Sauté chicken in oil until light golden brown. Remove and set aside.
2. Sauté garlic, onion, ginger, chili, turmeric powder and Palapang Sakurab for 5mins. Add grated coconut and cook for 2mins.
3. Add sautéed chicken, coconut milk and remaining sachet of MAGGI® Magic Sarap®. Simmer for 20mins.
4. Transfer on a serving plate and serve.

Nutrition

Carbohydrates	19.15 g
Energy	792.69 kcal
Fats	67.47 g
Protein	31.87 g

50 Minutes

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