



## Adubong Manok na Maluya

### Ingredients

- 2 tbsp Vegetable Oil
- 1 pc onion, chopped
- 3 cloves garlic, minced
- 1 A small piece thumb-sized ginger, cut into strips
- 3 pcs Green Finger Chili
- 1 tbsp Turmeric Powder
- 1 kg whole chicken, rinsed, drained well and cut into serving pieces
- 2 sachets MAGGI® Magic Sarap®
- 0.5 cup vinegar
- 1 tsp black peppercorns, cracked
- 2 tbsp Palapang Sakurab
- 4 pcs potato, cut into serving pieces
- 2 pcs carrot, cut into serving pieces
- 1 cup Water
- 0.5 cup MAGGI® Oyster Sauce 300ml
- 2 tbsp Sugar

### Instruction

1. Sauté onion, garlic, ginger, finger chili and turmeric in oil for 2mins.
2. Season chicken with MAGGI® Magic Sarap®. Add in the pan and sauté for 2mins.
3. Pour vinegar and simmer for 5mins. Add peppercorn, Palapang Sakurab, potato and carrot. Sauté for another 5mins.
4. Add water, MAGGI® Oyster Sauce and sugar. Cover and simmer for 10mins.
5. Remove cover and simmer for another 10mins to reduce sauce. Transfer on a plate and serve.

### Nutrition

Carbohydrates	28.3 g
Energy	424.23 kcal
Fats	22.47 g
Protein	26.35 g

60 Minutes