



Kaliket (Pastil)

Ingredients

- 1 kg boneless chicken breast
- 1 cup Vegetable Oil
- 1 head garlic, minced
- 2 pcs onion, chopped
- 3 pcs red chili, sliced
- 1 sachet MAGGI® Magic Sarap® 8g
- 1 tbsp Turmeric Powder
- 0.25 cup vinegar
- 0.25 cup Soy Sauce
- 1 sachet MAGGI® Oyster Sauce 30g

Instruction

1. Simmer chicken breast in water for 15mins. Strain and set aside to cool. Shred and set side.
2. Sauté chicken in oil crispy and light golden brown.
3. Add garlic, onion and chili. Cook for 5mins.
4. Add MAGGI® Magic Sarap®, turmeric powder, vinegar, soy sauce and MAGGI® Oyster Sauce. Cook for another 10mins.
5. Transfer on a serving plate and serve.

Nutrition

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|---------------|-------------|
| Carbohydrates | 5.93 g |
| Energy | 392.45 kcal |
| Fats | 30.98 g |
| Protein | 22.19 g |

75 Minutes

10