



## Magical Fried Chicken Sinigang

### Ingredients

- 2 pcs Cherry Tomato
- 1 pc Red Onion
- 0.5 cup Radish
- 1 pc Green Finger Chili
- 2 tbsp Vinegar
- 2 tbsp Sugar
- 1 tbsp Soy Sauce
- 1 kg Chicken Leg
- 1 package MAGGI® Magic Sinigang Original Sampalok Mix
- 2 sachets MAGGI® Magic Sarap® 8g
- 0.25 tsp Peppercorn
- 1 cup All Purpose Flour
- 2 cups Vegetable Oil

### Instruction

1. Combine tomato, onion, radish and finger chili in a bowl. Add vinegar, sugar and fish sauce. Mix well and set aside.
2. Season chicken with ½ pack of MAGGI MAGIC Sinigang Original, MAGGI MAGIC SARAP® and pepper. Set aside for 10 minutes.
3. Combine flour and remaining ½ pack of MAGGI MAGIC Sinigang Original. Coat chicken well and fry in preheated oil for 10 minutes or until golden brown. Transfer on a cooling rack to drain excess oil.
4. Serve fried chicken with tomato salad.

### Nutrition

45 Minutes

Carbohydrates

4

Energy

Fats

Protein