



Assam Braised Chicken

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Assam Pedas Sauce**
- 300g whole chicken thigh, lightly marinated in salt and browned
- 1 medium sized tomato, cut into wedges
- 200ml water

Method:

- 1) Preheat pot on high then add in **AsianMeals® Assam Pedas Sauce**
- 2) Add in chicken and water, braise for 5-7 minutes until the chicken is tender
- 3) Lower heat to medium and cook for a further 1-2 minutes
- 4) Ready to serve. Best with steamed white rice

Chef's Tips:

AsianMeals® Assam Pedas Sauce also can be used for other types of meat, poultry and game

