



Sambal Chicken (serves 3~4 pax)

Ingredients:

- 120gm (4.2oz) of Asian Meals Sambal Tumis sauce
- 50gm onions, sliced
- 400gm whole chicken thigh, cut into serving sizes,
 - lightly marinate with salt and pan-fried in a little oil until brown
- Coriander leaf for garnishing

Cooking Method:

1. Preheat wok and add Asian Meals Sambal Tumis sauce, add in onions and stir fry until soften.
2. At high heat add chicken and stir fry to mix well for 3 minutes until tender.
3. Garnish with coriander to serve.

Chef tips:

Chicken can be replaced with other meat, seafood or just vegetables.