



## Hot Butter Cuttlefish

### Ingredients

- g Cuttlefish
- g Butter
- oz Chili powder
- tbsp Chilli Paste
- tbsp Garlic
- tsp Soya sauce
- 1/2 1/2 tbsp Sugar
- g Leeks
- Mediums Egg
- g Corn flour
- 1/4 1/4 tsp Pepper
- 1/4 1/4 tsp Salt
- cube MAGGI Chicken Seasoning Cube
- Medium Sliced Onions

### Instructions

1. Finally add red chili & spring onions and mix well
2. Cut the cuttlefish into dices
3. Add salt, pepper & Maggi chicken seasoning cube & mix well
4. Add egg whites and mix
5. Dip the cuttlefish in corn flour and deep fry
6. Add butter in a separate pan
7. Once heated, add chili paste, soya sauce, sugar, onion & garlic and sauté for a while
8. Then add the fried cuttlefish

### Nutrition

Carbohydrates	31.09 g
Energy	655.92 kcal
Fats	30.82 g
Fiber	12.23 g
Protein	59.12 g
Sodium	2110.32 mg
Sugars	8.49 g

40 Minutes

3 Portions