



Spicy Coconut Rice

Ingredients

- g Rice
- tbsp Onion
- tbsp Ginger
- g Capsicum
- tbsp Chilli Paste
- tbsp Soya sauce
- tbsp Tomato sauce
- g Corn oil
- mL Water
- cubes MAGGI Chicken Seasoning Cube
- g Curry Leaves
- g Pandan Leaves
- Stick Lemon grass
- cup MAGGI coconut milk powder
- g Pepper
- g Parsly

Instructions

1. Heat oil in a pan.
2. Temper all chopped ingredients, bell pepper, curry leaves, pandanus leaf and lemon grass.
3. Stir in rice, chili paste, soy sauce and tomato sauce.
4. Add water and the MAGGI Jumbo Chicken Cubes. Stir well.
5. Bring to boil. Add thick coconut milk and stir.
6. Add salt and pepper to taste.
7. Cover and cook for about 15-20 minutes on medium heat until the rice is cooked.
8. Sprinkle chopped parsley on top and serve warm.

Nutrition

Carbohydrates	50.9 g
Energy	283.78 kcal
Fats	5.94 g
Fiber	3.34 g
Protein	6.48 g
Sodium	907.85 mg
Sugars	7.22 g

30 Minutes

4 Portions