



Grilled Chicken with Apple Sauce

Ingredients

- pieces Chicken
- tbsp Sauce, worcestershire
- tbsp Mustard
- tbsp Corn oil
- tbsp Soya sauce
- tbsp Rosemary
- mL Apple Sauce
- g Parsly
- tbsp Onion
- tbsp Garlic
- Leafs Curry Leaves
- g Pepper
- tbsp Coriander leaves
- g Roasted curry powder
- g Turmeric powder
- cube MAGGI Chicken Seasoning Cube
- tbsp MAGGI coconut milk powder
- tbsp Corn oil
- g Salt
- Mediums Green Apple
- Leaf Pandan Leaves
- tbsp Cumin Seed
- g Flour

Instructions

1. Place chicken in a bowl and sprinkle a MAGGI Jumbo Chicken Cube, worcestershire sauce, soy sauce, mustard paste, chopped rosemary, pepper and salt if require. Marinate the chicken for 30 minutes.
2. Place the chicken skin side down first on either on a heated grill or flat saucepan and cook till it's golden brown.
3. Then turn the chicken over and cook for a further 10 minutes on medium heat until the chicken is done.
4. Heat oil in a pan and temper onion, garlic, pandanus leaf, curry leaves, cumin seeds, coriander seeds and pepper corns.
5. Add the sliced apples to the pan and temper. Add a bit of flour, curry powder and turmeric powder to the apple mixture and stir.
6. Add thick milk made from MAGGI Coconut Milk Powder and bring to boil.
7. Simmer the mixture on medium heat and sprinkle a MAGGI Jumbo Chicken Cube. Stir well.
8. Take off the fire and strain the mixture.
9. Serve the grilled chicken with apple sauce.

Nutrition

Carbohydrates	36.73 g
Energy	451.31 kcal
Fats	23.82 g
Fiber	4.08 g
Protein	24.71 g
Sodium	1277.01 mg
Sugars	20.87 g

70 Minutes

4 Portions