



MAGGI Meatball Rice Recipe

Ingredients

- cube MAGGI Chicken Seasoning Cube
- g Cooked Rice
- g Chicken meatballs
- tbsp Pepper
- g Sliced Onions
- g Garlic
- g Ginger
- tbsp Oyster sauce
- tbsp Soya sauce
- tbsp Corn flour
- tbsp Oil
- tbsp Sugar
- tbsp Salt
- mL Water
- tbsp Sesame seeds

Instructions

1. Heat oil in a pan and fry the meatballs till golden brown.
2. In a separate pan heat oil and sauté the finely chopped ginger, garlic and onion.
3. Next, add the black pepper, soy sauce, oyster sauce and salt to the mixture and stir well.
4. Once it is mixed well, add the water, sugar and corn flour.
5. When this sauce is ready, add the fried meatballs and 1 MAGGI chicken seasoning cube.
6. Continue to mix well.
7. Finally, sprinkle over some sesame seeds and serve with steamed rice.

Nutrition

Carbohydrates	57.16 g
Energy	553.49 kcal
Fats	30.8 g
Fiber	4.32 g
Protein	15.74 g
Sodium	4012.9 mg
Sugars	4012.9 mg

23 Minutes

3 Portions