



Ingredients

- 1/2 cup Oil
- 1/2 lb Chicken deep fried
- 1/2 tsp Salt
- 1/2 tsp Pepper
- 1/2 tsp Ginger Paste
- 1/2 tsp Ginger and garlic paste
- 1/2 g Onion
- 1/2 g Red Bell pepper
- 1/2 g White Rice
- 1 cube MAGGI Chicken Seasoning Cube
- 1/2 g Coriander leaves
- 1/2 tbsp Soya sauce
- 1/2 Medium Pineapple

Instructions

1. Place a pan on a high heat stove and add 3/4 cup oil into the pan
2. Add the diced Chicken into the pan and season with salt and Pepper.
3. Once it is golden brown, add in the chopped ginger, garlic, onion and bell pepper and sauté well.
4. Mix in Soy Sauce
5. Add in diced Pineapple and add salt to taste.
6. Add the boiled Rice and mix well.
7. Season with Maggi Chicken Cube and mix well.
8. Finally, serve to a dish and garnish the rice with coriander leaves.

Nutrition

Carbohydrates	66.42 g
Energy	412.56 kcal
Fats	9.57 g
Fiber	2.63 g
Protein	22.01 g
Sodium	2274.65 mg
Sugars	5.83 g

🕒 19 Minutes

⊕ 3 Portions