MAGGI Easy Chicken Ramen

Ingredients

- g Chicken deep fried
- tbsp Oil
- tbsp Soya sauce
- tbsp Ginger and garlic paste
- 1/2 1/2 tbsp Salt, table
- tbsp Oil
- g Chopped Carrots
- g Leeks
- Medium Egg
- tsp Ginger Paste
- tsp Ginger and garlic paste
- cups Water
- packets Maggi papare kottu noodle
- packet Tastemaker

Instructions

1. Marinate the chicken thighs with oil, soy sauce, salt, and garlic. Let it sit for 20 minutes
2. Add oil into a pan and shallow fry the chicken thighs. Slice the fried chicken and set aside.
3. Add oil into a pan. Then add ginger and garlic into the hot oil and sauté for a while.
4. Add the water and tastemaker into the same pan. Then add the noodles and cook.
5. Finally, top the noodles with fried chicken slices, carrot, spring onions, and a half-boiled egg.

Nutrition

Carbohydrates	28.11 g
Energy	405.7 kcal
Fats	27.99 g
Fiber	1.19 g
Protein	12.46 g
Sodium	884.76 mg
Sugars	2.48 g

35 Minutes

4 Portion