

Chicken Stew With Potato Capsicum Curry

Ingredients

- g Chicken
- g Potato
- tbsp Roasted curry powder
- tbsp Chilli Flakes
- 1/2 1/2 tsp Pepper
- tsp Turmeric powder
- g Capsicum
- tbsp Garlic
- tbsp Salt & Pepper
- packet MAGGI Rasa Musu
- mL MAGGI coconut milk powder
- g Onion
- mL Water
- tbsp Oil
- g Tomato
- Mediums Chopped Green Chilli
- Leaf Pandan Leaves
- Leafs Curry Leaves

Instructions

1. Marinate the chicken with salt, pepper, and turmeric powder.
2. Add the marinated chicken, potatoes and water into the rice cooker and boil. Once boiled, remove from water and set aside.
3. Heat the rice cooker. Once heated, add oil. When oil is heated add ginger garlic paste and sauté. Add curry leaves and pandan leaves and sauté again.
4. Add the boiled chicken, potatoes, curry powder, salt, pepper, turmeric powder, chilli flakes into rice cooker. Add the MAGGI RASA MUSU pack and stir well.
5. Add MAGGI COCONUT MILK and when thick, add sliced onions and tomatoes. Mix well. Add capsicum and green chillis. Mix well and switch off the rice cooker. Cooking time 15 minutes.

Nutrition

Carbohydrates	31.6 g
Energy	545.2 kcal
Fats	37.82 g
Fiber	4.04 g
Protein	27.54 g
Sodium	378.81 mg
Sugars	4.98 g

12 Minutes

5 Portions