SEDAAP RECIPE

Mi Sedaap *Ketupat*

Ingredients:

- 2 packs of **Mi Sedaap Mi Sup Perisa Ayam Bawang**, boiled for 3 minutes then drained
- **Mi Sedaap Mi Sup Perisa Ayam Bawang** seasoning
- 200ml of thick coconut milk
- 2 eggs, beaten
- Banana leaf
- Fried Chilli and Chicken Curry as garnish

Preparation:

1. Mix noodle with coconut milk, beaten eggs and **Mi Sedaap Mi Sup Perisa Ayam Bawang** seasoning.
2. Prepare banana leaf.
3. Wrap dough as you would make *ketupat*.
4. Fill and press until solid, then stick toothpicks to secure.
5. Steam for 30 minutes until *ketupat* is fully cooked.
6. Serve with Fried Chilli and Chicken Curry as garnishing.

Try me... You'll be HOOKED!

Mi Sedaap Mi Segera
JELAS TERASA SEDAPNYA
MI SUP PERISA AYAM BAWANG

HALAL

Truly Delicious Taste!

This recipe has been tried and tested at Mi Sedaap's kitchen.