

SEDAAP RECIPE



Mi Sedaap Nugget

Ingredients:

- 2 packs of **Mi Sedaap Mi Goreng**, boiled for 3 minutes then drained
- **Mi Sedaap Mi Goreng** seasoning
- 2 tbsp of margarine
- 2 tbsp of chopped onion
- 1 tsp of pepper powder
- 200g of chicken meat finely chopped
- 3 eggs, beaten
- 1 tbsp of wheat flour
- 2 tbsp of milk powder

Layer Ingredients:

- 2 tbsp of flour
- 2 eggs, beaten
- 2 tbsp of wheat flour
- Adequate frying oil

Preparation:

1. Heat margarine, stir-fry onion until soft.
2. Add in pepper and chopped chicken, mix evenly until chicken meat changes colour.
3. Put in seasoned chicken into noodle, followed by first set of beaten eggs, wheat flour and milk powder.
4. Prepare baking pan, layer with cooking oil, pour nugget dough inside. Steam until dough is fully cooked.
5. After cooled, cut nugget into 2x2cm in size.
6. Roll over onto flour, then dip into beaten eggs. Cover with wheat flour and fry in hot oil until golden in colour.

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

**Try me...
You'll be HOOKED!**



Truly Delicious Taste!