

KNOT OF LONGEVITY PANDAN WRAPPED CHICKEN

🕒 Prep time: 10 minutes 🍳 Cooking time: 15 minutes 🍽️ Serves: 6

INGREDIENTS

1 packet 150g MAK NYONYA Instant
Marinade Paste for Fried Chicken
1 kg boneless chicken thigh or boneless
chicken parts (of your choice)
5 tbsp thick coconut milk
15 pandan leaves, washed

DIPPING SAUCE:

¼ cup water
2 tsp granulated sugar
1 tbsp thick soy sauce
1 tbsp light soy sauce
1 tsp toasted sesame seeds

1 To make sauce:

Bring water to boil and add in the rest of the sauce ingredients. Stir until the sauce thickens. Then add toasted sesame seeds. Leave to cool.

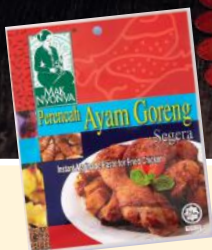
2 Cut chicken into bite size. Marinate with MAK NYONYA Instant Marinade Paste for Fried Chicken, 5 tablespoons thick coconut milk for at least 2 hours or for best results, overnight.

3 Make a loose knot with a piece of pandan leaf. Push in a piece of marinated chicken and tighten the knot slightly and wrap loose ends around chicken. Then trim ends.

4 Deep fry chicken in hot oil. Cook a few pieces at a time for 3 minutes or until chicken is cooked through. Remove and drain chicken on wire rack.

5 Serve chicken with dipping sauce on the side.

If you can't get pandan leaves, you can also use parchment paper. Just wrap the marinated chicken pieces in an envelope made with parchment paper and seal by tucking in the open flap. Deep fry as instructed.



MAK NYONYA Instant Marinade Paste for Fried Chicken

AEON PEARL 71