

CHICKEN RENDANG WITH ROTI PRATA



Ingredients

- Corniche Chef Express Rendang Curry Paste – 1 packet
- Roti Prata – 1 packet (10pcs)
- Boneless Chicken Thigh – 300g (cubed)
- Shitake Mushroom – 6 pieces (sliced)
- Carrots – 2 nos. (cubed)
- Garlic 2 cloves (chopped)
- Onion – 1 no. (sliced)
- Cooking Oil – 10mL
- Coconut Milk – 100mL
- Evaporated Milk 50mL
- Water – 50mL

Method

1. Heat pan with oil and fry garlic and onion until fragrant and add in Corniche Chef Express Rendang Curry Paste.
2. Pour in water and coconut milk, followed by chicken cubes, mushroom and carrots.
3. Cover with lid and simmer for 8-10 minutes, add evaporated milk to thicken gravy.
4. Pan fry Roti Prata and serve with Chicken Rendang.