

NONA Ginger Soy Sauce Chicken



NONA's Special Ingredients

- NONA Kicap Manis
- NONA Kicap Masin
- NONA Oyster Sauce
- NONA Ketupat Ala Nasi Ayam

Ingredients:

- Chicken
- 1 ½ inch ginger, sliced
- 3 green chillies, halved
- 2 bird's eye chillies, halved
- ½ yellow onion, ground
- 3 cloves garlic, ground
- Shiitake mushrooms, sliced
- 1 teaspoon white pepper
- 1 teaspoon black pepper
- 1 tablespoon cornstarch

Instructions:

1. Prepare a pot of boiling water, then add NONA Ketupat Ala Nasi Ayam's seasoning powder. Stir well.
2. Add ketupat that has been rinsed, and let it cook for 45-60 minutes.
3. While waiting for the ketupat to cook, marinate chicken with salt, white pepper, and black pepper. Then, fry it with hot oil.
4. In a bowl, add NONA Kicap Lemak Manis, NONA Kicap Masin, NONA Oyster Sauce. Add some water, then mix well.
5. Heat up the previous oil in a pan, and sauté yellow onion, garlic, ginger and bird's eye chillies.
6. Add shiitake mushrooms and sauce into the pan.
7. Add green chillies and fried chicken, then mix well with the remaining ingredients. Add cornstarch for a thicker gravy.
8. Once the gravy thickens, turn off the heat and serve with NONA Ketupat Ala Nasi Ayam that was cooked earlier, along with NONA Strawberry Flavoured Jelly Pudding.