

NONA Ayam Palembang



NONA's Special Ingredients

8 tablespoons **NONA** Kicap Lemak Manis
NONA Asam Jawa XXtra Paste

Ingredients:

- 1 whole chicken, cut into 12 pieces (seasoned with salt and turmeric powder)
- 4 potatoes, cut into wedges & fried
- 1 large onion, sliced into rings
- 2 green chillies, each sliced in half lengthways
- 2 tomatoes, each cut into 4 wedges
- 3 stalks curry leaves
- 2 stalks lemongrass, chopped

Blended Ingredients:

- 6 tablespoons chilli paste
- 4 red chillies, coarsely pounded
- 6 bird's eye chillies, coarsely pounded
- 2 tablespoons honey
- Salt

Seasoning Ingredients:

- 6 tablespoons chilli paste
- 4 red chillies, coarsely pounded
- 6 bird's eye chillies, coarsely pounded
- 2 tablespoons honey
- Salt

Instructions:

1. Fry chicken pieces and potatoes, then set them aside.
2. Heat some oil in a pan and sauté the blended ingredients until fragrant.
3. Add in lemongrass, curry leaves, chilli paste, red chillies, and bird's eye chillies. Fry until fragrant and crisp.
4. Add **NONA** Kicap Lemak Manis and stir well.
5. Add **NONA** Asam Jawa XXtra Paste and continue to stir.
6. Add sliced onions, green chillies & tomato wedges into the pan.
7. Lastly, add in fried chicken and potatoes. Stir-fry until well combined and serve.