

# NONA Fried Chicken Ketupat by Adlina Suhaimi



## NONA's Special Ingredients

NONA Ketupat Ala Nasi Ayam

NONA Kicap Lemak Manis

NONA Kicap Masin

## Ingredients:

- 1 egg
- 160g chicken breast
- 1 bok choy
- 1 carrot
- 1 cabbage
- 1 red chili

## Blended Ingredients

- Dried chillies
- 1 red onion
- 1 clove garlic

## Instructions:

1. Boil NONA Ketupat Ala Nasi Ayam for 45-60 minutes until fully cooked. Leave in the fridge overnight, then cut into cubes.
2. Heat the oil in a wok and add the blended ingredients. Sauté until fragrant and crisp.
3. Add chicken and egg. Then, add NONA Kicap Lemak Manis and NONA Kicap Masin. Stir until well-combined.
4. Add NONA Ketupat Ala Nasi Ayam that was prepared, and vegetables. Stir well, then serve.