

NONA Balinese Sambal Chicken with Ketupat by Diyana Razip



NONA's Special Ingredients

- 1 pack NONA Ketupat Ala Nasi Ayam
- NONA Kicap Lemak Manis

Ingredients:

- 1 chicken, chopped
- 2 tablespoons turmeric powder
- Salt
- Sugar
- 1 large onion
- 4 cloves garlic
- 1 stalk lemongrass
- 2 tablespoons ground chilli
- Curry leaves
- 1 yellow onion
- 1 bird's eye chilli, thinly sliced
- 1 red chilli, cut into large chunks
- 1 tomato, roughly diced

Instructions:

1. Boil NONA Ketupat Ala Nasi Ayam until fully cooked for roughly 45-60 minutes.
2. While waiting for NONA Ketupat Ala Nasi Ayam to cook, marinate chicken with salt and turmeric powder. Fry the chicken, then set aside.
3. Heat some oil in a wok. Sauté red onion, garlic and lemongrass until fragrant. Add ground chilli and stir well for two minutes.
4. Then, add curry leaves and NONA Kicap Manis. Stir until sauce thickens.
5. Add salt and sugar to taste. Then, add the fried chicken and mix until well-combined.
6. Add yellow onion, tomato, bird's eye chilli and red chilli, then stir to combine over low heat. Once ready, serve with NONA Ketupat Ala Nasi Ayam.