



SALAD AYAM PEDAS

Bahan-bahan:

- 1 mangga masak, dipotong dadu
- 1 pek daun salad campuran
- 2 sudu besar jus limon
- 2 sudu besar minyak masak

Bahan-bahan Perap:

- 1 keping ayam dada, dibuang kulit dan dihiris
- 30g pes kari ayam
- 125ml Santan Kelapa M&S
- 1 sudu besar garam (perap selama ½ jam)

Bahan-bahan Adunan:

- 200g serbuk tepung garing (pra campur)
- 150ml air (digaulkan)

Hidangan:

4

Cara Penyediaan:

1. Panaskan kuali untuk menggoreng. Celup setiap keping ayam ke dalam adunan tepung dan goreng di dalam minyak masak panas sehingga keemasan. Ketepikan dan biar sejuk.
2. Untuk hidangan, campurkan daun salad, manga dan ayam rangup. Picit sedikit jus limon ke atasnya.

SPICY CHICKEN SALAD

Ingredients:

- 1 ripe mango, diced
- 1 packet mixed salad leaves
- 2 tbsp lemon juice
- 2 tbsp cooking oil

Ingredients for Marinade:

- 1 chicken breast, skin removed and sliced thinly
- 30g chicken curry paste
- 125ml M&S Coconut Milk
- 1 tbsp salt (marinate for ½ hour)

Ingredients for Batter:

- 200g crispy flour (ready mix)
- 150ml water (mixed together)

Serves:

4

Method:

1. Heat oil in wok for deep frying. Dip chicken piece by piece into batter and fry in hot oil till golden. Set aside and leave it to cool.
2. To serve, mix salad leaves, mango and crispy chicken together and squeeze some lemon juice over it.

