

courtesy: Pn.Patra Salleh



Ayam goreng nanas is a slightly spicy dish. The taste is a scintillating combination of sweet, tart, sour and spice. Serve as an appetizer or with rice and soup.

Ingredients:

Ayam Goreng Nanas (Fried Chicken With Pineapple)

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500gm chicken; cut into small pieces
300gm ripe pineapple; cubed
5 fresh red chillies;sliced and coarse ground
150gm chilli sauce
3 stalks coriander leaves; chopped
3 fresh red chillies;sliced
1 tablespoon tumeric powder
sufficient oil to fry chicken
salt to taste
3 tablespoon oil

Method of preparation:

Mix tumeric powder and salt with a little water into a paste. Smear on chicken pieces. Marinate for 30 minutes. In a wok add sufficient oil.Fry the chicken pieces golden brown. Use a slotted spoon to remove. Set aside. Drain oil. Add 3 tablespoon fresh oil. Saute the ground fresh red chillies till the smell is fragrant.(on high flame). Add chilli sauce. Stir well. Next, add the fried chicken pieces and cut pineapple. Mix well. Turn down flame. Simmer. Turn off flame. Garnish with chopped coriander leaves and sliced fresh red chillies. Serve hot as an appertizer or with rice and soup.