



CHARGILLED PIECES MASAK MERAH

INGREDIENTS

- 1 Packet Harvest Gourmet Chargrilled Pieces
- 2 Tablespoons Cooking Oil
- 2 Units Shallots
- 2 Cloves Garlic
- 1 Stem Lemon Grass (Citronella), Raw
- 3 packets of MAGGI® Sambal Tumis 30g
- 2 Tablespoons MAGGI® Tomato Ketchup
- 1 Teaspoon Sugar
- 2/3 Cup Water
- 1 Unit Yellow Onion
- 1 Unit Tomato



PREPARATION

- 1.** Bake Harvest Gourmet Chargrilled Pieces using air fryer at 180 ° C for 4 minutes. Set it aside.
- 2.** Heat the oil. Fry sliced shallots, chopped garlic and lemongrass until fragrant.
- 3.** Add MAGGI Sambal Tumis, mix for a while and add MAGGI Tomato Ketchup, water and sugar. Let it simmer.
- 4.** Add the onions and tomatoes and mix well.
- 5.** Add the Harvest Gourmet Chargrilled Pieces, mix evenly and ready to serve.

Recipe created by MUHAMMAD HAKIMI

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)