



# GOODIES READY WITHIN 30 MINS



## NASI LEMAK

### INGREDIENTS:

- 2 cups of rice
- 1 small pack of coconut milk
- 1 ½ cups of water
- Salt and sugar to taste
- Few pandan leaves
- 1 stalk of lemongrass

### OPTIONAL:

- Roasted peanuts
- Fried ikan bilis
- Fish otah
- Sambal chilli
- Banana leaves for plating (washed and dried)

### DIRECTIONS:

1. Add water, salt, sugar and lemongrass to coconut milk and set aside.
2. Wash and drain rice.
3. Pour coconut milk mixture onto rice and steam rice in rice cooker.
4. Serve on banana leaf with condiments on the side.



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## CHICKEN SATAY

### INGREDIENTS:

- Skinless chicken thigh 250g (Deboned)
- Satay sauce
- Satay sticks

### OPTIONAL:

- Cucumber, cut into pieces
- Pineapple, cut into pieces

### MARINATED INGREDIENTS (OPTIONAL):

- Dark soya sauce 3 tbsp
- Light Soya sauce 1 tbsp
- Sesame oil 1 tbsp
- Greek yogurt 3 tbsp
- Fine sugar ¼ cup
- Salt 1 tsp
- Cumin powder 2 tsp
- Pepper a dash
- Vegetable oil ¼ cup

### DIRECTIONS:

1. Cut chicken thigh into thin slices. Use the back of knife to cut fiber of chicken thigh into strips.
2. Thread chicken strips on satay stick.
3. Pour marinate mixture onto chicken satay sticks and ensure fully coated. Marinate for at least 10 minutes.
4. Preheat oven to 200-degree Celsius (roasting with fan). Apply oil and roast chicken satay on each side for 5 minutes.
5. Serve with cucumber and pineapple (optional).



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## CHENDOL

### INGREDIENTS:

- Coconut milk 250ml
- Ice cubes 100 grams
- Gula Melaka 120g (chopped)
- Pandan Chendol jelly
- Palm seed ("attap" seed)
- Red beans / kidney beans / ready-sweeten red beans in can
- Sugar 5 tbsp

### DIRECTIONS:

1. Mix 250ml of coconut milk, 100g of ice cubes and 120g of Gula Melaka and blend well.
2. Wash and drain kidney beans. Pour kidney beans into a pot, then add 5 tbsp of sugar and 100ml of water and boil for 5 minutes.
3. Set aside to cool.
4. Pour mixture into glass, then add chendol jelly, attap seed and kidney beans.
5. Ready to serve.

\*If using ready Adzuki bean in can, no need to cook.