

# Malay Ayam Masak Merah (Red Cooked Chicken)



## Ingredients:

### Marinate : (A)

- 6 Chicken Pieces
- 1 tsp Turmeric Powder
- 1 tsp Salt (Or To Taste)

### Dry Spices : (B)

- 2 Whole Cardamom Pods
- 2 Cloves
- 1 Star Anise
- 1 Cinnamon Bark, medium length

### Fresh Spices: (C)

- ½ tsp Ginger, minced
- ½ tsp Garlic, minced
- ½ tsp Shallots, minced
- (you can also use the ground powder version of garlic & ginger)

### Sauce : (D)

- 8 Tbsp Tomato Paste
- 1 x 400 g Can Chopped Tomatoes
- Honey To Taste
- 2 Tbsp Ground Chilli Paste\*
- 1 Yellow Onion, sliced into rings
- A Can Of Peas - Optional

## Directions:

1. First, marinate (A) together. This doesn't have to be long or be kept in the fridge.
2. Next, in a medium sized pan, fry the chicken until the skin is lightly crispy, and set aside.
3. In a different wok, stir fry the dry spices (B) until fragrant.
4. Add fresh spices (C), continue to stir fry until fragrant. Make sure the heat is quite low, so as not to burn your garlic - it'll taste horrible burnt!
5. Then, add the sauce ingredients (D), and simmer until thickened and boiling (put the heat up a bit to medium), then toss in the fried chicken, the sliced onion rings, and give it a quick stir until all the sauce thickens & the chicken is done.
6. The colour should be red, and the sauce thick & sticky.
7. You can add the peas after you've taken the pan/wok off the heat.
8. Serve with white rice, basmati rice, or some Indian bread.

Serves 3

\*Chilli paste - Either boil some dried whole red chillies & blitz them to get the paste, or blitz fresh red chillies - remove the seeds if you want them to be less spicy.

**Prep Time:** 20 mins    **Cooking Time:** 1 hour



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