EASY NYONYA CHICKEN CURRY
Serves 4

INGREDIENTS

600g-800g of boneless chicken in pieces

1 sliced onion

100g of diced celery branch

200ml of water

4 "cakes" AYAM Noodles

1 AYAM Nyonya Curry Paste 185g

1 pack Ayam Brand Coconut Milk 200ml or 1 can AYAM coconut cream 140ml

NOODLES

Prepare 4 cakes of Ayam Instant Noodles according to instructions on packet

BOILING

Combine the curry paste with water, onion and celery in a large pan and bring to boil

Once boiling, add the chicken, cover and simmer for about 20mn, until ingredients are cooked.

Add the coconut milk at the end and stir well until heated through

PRESENTATION

Divide the noodles into 4 bowls and pour the curry.

You may replace the noodles with rice, pasta or potatoes.