

# TONG CHAN

Registered Ordinary Partnership

## Sago Stuffed Chicken



### Ingredients for stuffing:-

250 grams	minced chicken
1 table spoon	cooking oil
1 table spoon	coriander root, garlic and pepper blended together
250 grams	palm sugar
2 table spoons	white soy sauce
250 grams	red onion
50 grams	sweet preserved radish
250 grams	roughly blended peanuts

### Stuffing preparation:-

- 1 Cook minced chicken and let it to rest.
- 2 Fry the mixture of coriander root, garlic and pepper with cooking oil, add palm sugar, white soy sauce; red onion and preserved radish; then put in the cooked minced chicken and fry together with blended peanuts. Let it cool then mold the stuffing to small round shape.

### Sago Ingredients:-

2 cups	sago (small pellets)
300 grams	lettuce
100 grams	coriander
50 grams	green pepper
¼ cup	fried garlic

### Method:-

- 1 Clean sago one time like cleaning rice. Let it rest without water for 15 – 20 minutes for the sago to inflate. Put in boiling water and mold softly with hands then let it rest.
- 2 Spread sago thinly to fill with stuffing. Put oil coated banana leave on the steamer and place the stuffed sago avoiding sticking them together. Steam for 5 – 7 minutes until cooked then top with fried garlic.