

## SPICY TOMATO CHICKEN (AYAM MASAK MERAH)



Category: Fish and meat main courses

Additional information Non alcoholic, Nut free, Dairy free, Traditional, Ramadan

Created: on 2024-05-21  
Suggested by: Supercook SG  
Total preparation time: 65:30 Minutes

Suitable for machine:  
- Supercook SC350  
- Supercook SC400

### INGREDIENTS FOR 8 SERVES

<b>1.5 kilo</b>	chicken cut into 16 pieces
<b>1 teaspoon</b>	turmeric
<b>2 teaspoon</b>	salt
<b>220 gram</b>	water
<b>1 teaspoon</b>	tamarind paste
<b>15 piece</b>	dried chilies (deseeded and soaked to soften)
<b>4 piece</b>	clove of garlic
<b>80 gram</b>	shallots
<b>1 piece</b>	lemongrass (white part)
<b>2.5cm ---</b>	ginger
<b>2.5cm ---</b>	galangal
<b>80 gram</b>	cooking oil
<b>200 gram</b>	tomato paste
<b>2 tablespoon 15ml</b>	sugar
<b>120 gram</b>	yellow onion (slices)

### STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).

## TOOLS



Mixing knife (sharp)



Spatula



Measuring cup (MC)