



## Ingredients

145m chicken leg  
Water for boiling  
10gr turmeric

## Paste

3pcs red chillis  
2pcs shallots  
5pcs garlic

## Infusion

1pcs lemon grass  
5gm palm sugar

1/4tsp of shrimp paste  
salt and pepper to taste  
100ml coconut oil

## Method of cooking

1. Boil the water and add salt and pepper and slice turmeric and then add the chicken leg. Cook chicken for about 15 minutes.
2. Second step – sauté the paste ingredients for about 5 minutes then grind it into the infusion.
3. Marinate the chicken with the spicy infusion and then grill for few minutes. Repeat for the other side.
4. If the chicken is cooked and has a dark brown colour, take it from the grill and serve.

## Sautéed beansprouts

### Ingredients

100gm beansprouts  
10gm shallot  
10gm garlic  
7gm red hot chili  
1tbsp oyster sauce  
1tbsp oil

## Method of cooking

1. Wash the beansprouts.
2. Slice the garlic, shallot and chili.
3. Heat pan and add 1tbsp oil, sauté sliced garlic, shallot and red chili until the aroma is good and then add beansprouts, oyster sauce. Mix it well and then add salt and pepper and cook for 2minutes
4. Remove from the pan and serve.