

Fried Chicken Giblets with Pineapples Recipe

(Malaysian Recipe)

Ingredients: Serves 4-6

250g pineapple
3 chicken innards
3 chicken livers
5 chicken hearts
2 red chilies
2 stalks scallions
1 teaspoon minced garlic
50ml water

Seasonings:

½ teaspoon salt
1 teaspoon sugar

Method:

Cut pineapple into slices. Cut and score chicken innards. Cut livers into slices and hearts into halves. Slice-cut red chilies into halves, remove seeds then slice-cut the chilies further. Cut scallions into sections. Heat up 3 tablespoons of oil, fry garlic until fragrant and add all chicken giblets (innards, livers, hearts) to fry evenly. Add in pineapple, stir then pour in seasonings and water. Stir-fry and add red chilies and scallions to mix well before serving.

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