



COOK AT HOME MEAL KITS

CRISPY CHICKEN IN STICKY HONEY SOY

INCLUDED

- 1. Crispy Chicken (or Beef/Tofu)
- 2. Veg (onions, spring onions, peppers)
- 3. Sauce (Honey Soy) 4. Peanuts

YOU NFFD

- 1. Baking tray
- 2. Wok/pan
- 3. 1 tbsp cooking oil

METHOD

- 1. Heat fan oven to 200c. Place CRISPY CHICKEN on baking tray, well spread out and bake for 10 mins or until piping hot.
- 2. Heat wok or pan on high heat until smoking and add oil. Once oil is hot, add in VEG and continue to cook on high heat.
- 3. Once veg is cooked to your liking, add in honey soy SAUCE, heat through until it boils.
- 4. Add in CRISPY CHICKEN and PEANUTS, toss through until everything is coated and serve.