



COOK AT HOME MEAL KITS

DRY SATAY CRISPY CHICKEN

INCLUDED

1. Crispy Chicken (or Beef/Tofu)
2. Garlic
3. Veg (onions, peppers, pineapple)
4. Seasoning
4. Sauce (Satay)
5. Topping (peanuts and spring onions)

YOU NEED

1. Baking tray
2. Wok/pan
3. 3 tbsp cooking oil
4. 1 tbsp water

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 GARLIC and cook until golden.
3. Add in SAUCE and cook for 30 seconds or until fragrant - keep moving to prevent from burning.
3. Add in the VEG and cook for 30 seconds.
4. Add in the CRISPY CHICKEN and toss, then add in 1 tbsp water and SEASONING and mix through.
5. Serve and sprinkle TOPPINGS on top.

SIK FAN LA!
"BON APPETIT"