



COOK AT HOME MEAL KITS

SALT AND SPICY CHIPS

INCLUDED

1. Chips
2. Garlic/Chillies
3. Seasoning (Salt and Spicy)

YOU NEED

1. Baking tray
2. Wok/pan

METHOD

1. Heat fan oven to 200c. Place CHIPS 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 CHILLIES/GARLIC, cook until fragrant.
3. Add CHIPS, toss through and sprinkle over salt and spicy SEASONING and toss over once like a pancake.
4. Heat management is important with this dish as we are trying to get the seasoning to seal to the chips - white smoke is good, black smoke you've taken it too far and will burn. Once you see white smoke appearing, remove from heat. Once the smoke disperses, back on the heat and let the pan heat up slightly then toss over again.
5. Continue to toss the chips over and taking on and off the heat, looking out for white smoke for a few times until chips are nicely caramelised then serve.

(We recommend you to watch our 'How To' video on Instagram for this recipe.)

SIK FAN LAI
"BON APPETIT"