



COOK AT HOME MEAL KITS

CRISPY CHICKEN IN CREAMY THAI PEANUT SAUCE

INCLUDED (serves 1)

1. Crispy Chicken (or Beef/Tofu)
2. Veg (onions, spring onions, pineapple)
3. Sauce (Peanut)
4. Coconut
5. Toppings (spring onions and peanuts)

YOU NEED

1. Baking tray
2. Wok/pan
3. 1 tbsp cooking oil
4. 2 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 VEG and continue to cook on high heat.
3. Once veg is cooked to your liking, turn heat to medium and add in COCONUT MILK and water, gently heat through until it starts to bubble.
4. Add in peanut SAUCE, continuously stirring in case the sauce burns or sticks to pan. Once sauce starts to bubble, add in CRISPY CHICKEN and toss through.
5. Serve and sprinkle TOPPINGS on top.

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"BON APPETIT"



COOK AT HOME MEAL KITS

MIXED VEG IN CREAMY THAI PEANUT SAUCE

INCLUDED (serves 1)

1. Veg (peppers, onions, spring onions, pineapple)
2. Sauce (Peanut)
3. Coconut
4. Toppings (spring onions and peanuts)

YOU NEED

1. Wok/pan
2. 1 tbsp cooking oil
3. 2 tbsp water

METHOD

1. 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.
2. Once veg is cooked to your liking, turn heat to medium and add in COCONUT MILK and water, gently heat through until it starts to bubble.
3. Add in peanut SAUCE, continuously stirring in case the sauce burns or sticks to pan. Once sauce starts to bubble, serve and sprinkle TOPPINGS on top

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