



COOK AT HOME MEAL KITS

CHICKEN CURRY

INCLUDED (serves 1)

1. Chicken
2. Onions
3. Curry Paste
4. Seasoning

YOU NEED

1. Pot
2. Wok/pan
3. 1 tbsp cooking oil
4. Whisk
5. 400ml chicken stock

METHOD

1. Heat a pot on medium heat, once hot, add in CURRY PASTE and cook for about 2 mins or until the paste softens.
2. Gradually add in chicken stock using a whisk to mix, ensuring no lumps. Gently bring to the boil, whisking most of the time and then add in SEASONING and mix. Turn heat off.
3. Heat a wok or pan on high heat until smoking and add 1 tbsp of oil. Once oil is hot, add in ONIONS and continue to cook on high heat.
4. Once onions are cooked to your liking, add CHICKEN cook until heated through.
5. Add in the curry sauce, bring to the boil then serve.

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"BON APPETIT"



COOK AT HOME MEAL KITS

MIXED VEG CURRY

INCLUDED (serves 1)

1. Mixed Veg (peppers, onions, spring onions, beansprouts)
2. Onions
3. Curry Paste
4. Seasoning

YOU NEED

1. Pot
2. Wok/pan
3. 1 tbsp cooking oil
4. Whisk
5. 400ml vegetable stock

METHOD

1. Heat a pot on medium heat, once hot, add in **CURRY PASTE** and cook for about 2 mins or until the paste softens.
2. Gradually add in vegetable stock using a whisk to mix, ensuring no lumps. Gently bring to the boil, whisking most of the time and then add in **SEASONING** and mix. Turn heat off.
3. Heat a wok or pan on high heat until smoking and add 1 tbsp of oil. Once oil is hot, add in **MIXED VEG** and continue to cook on high heat.
4. Once vegetables are cooked to your liking, add in the curry sauce, bring to the boil then serve.



COOK AT HOME MEAL KITS

CRISPY TOFU CURRY

INCLUDED (serves 1)

1. Crispy Tofu
2. Onions
3. Curry Paste
4. Seasoning

YOU NEED

1. Baking Tray
2. Pot
3. Wok/pan
4. 1 tbsp cooking oil
5. Whisk
6. 400ml chicken/veg stock

METHOD

1. Heat fan oven to 200c. Place CRISPY TOFU on baking tray, well spread out and bake for 10 mins or until piping hot
2. Heat a pot on medium heat, once hot, add in CURRY PASTE and cook for about 2 mins or until the paste softens.
2. Gradually add in stock using a whisk to mix, ensuring no lumps. Gently bring to the boil, whisking most of the time and then add in SEASONING and mix. Turn heat off.
3. Heat a wok or pan on high heat until smoking and add 1 tbsp of oil. Once oil is hot, add in ONIONS and continue to cook on high heat.
4. Once onions are cooked to your liking, add CRISPY TOFU and the curry sauce, bring to the boil then serve.

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