



COOK AT HOME MEAL KITS

CRISPY CHICKEN IN HONEY CHILLI

INCLUDED

- 1. Garlic
- Crispy Chicken (or Beef/Tofu)
 Veg (dried red chillies, onions, peppers)
- 4. Sauce (Honey Chilli)

YOU NEED

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

MFTHOD

- 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 fragrant. Add in VEG and continue to cook on high heat.
- 3. Once veg is cooked to your liking, add in honey chilli SAUCE, heat through until it boils.
- 4. Add in CRISPY CHICKEN and toss through until everything is coated and serve.