



## Singapore Chili Crab

Required Ingredients (1-2 Servings)

## SINGAPORE WONDER SAUCE

Serving Suggestion:

Stir in cilantro and green onions

Wonderful Singapore Dishes

## **Cooking Method**

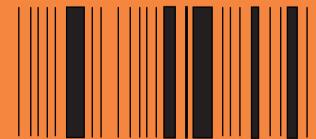
- 1. Whisk ketchup, chicken broth, egg soy sauce, chili-garlic sauce, tamarind paste, fish sauce, and palm sugar together in a bowl.
- 2. Stir shallots, garlic, oil, ginger, and serrano pepper together in a pot over medium-high heat. Saute until sizzling, about 2 minutes. Add crab to pot, cover the pot with a lid, and shake until crab is completely covered in shallot mixture. Remove lid and cook and stiruntil heated through, about 3 minutes.
- 3. Pour ketchup mixture into pot, reduce heat to medium, and cook and stir until sauce thickens and crab is hot about 5 minutes. Remove from heat; stir in cilantro and green onions.

## Chili Crab

Nutrition Information Serving Per Package 1-2 Serving size: 1 packet

Average Quantity	Per Serving	Per100g
Energy (kal)	60	103
Protien(g)	1	1.8
Total Fat (g)	8	10
Saturated Fat (g)	1	1.0
Trans Fat (g)	0	0.1
Cholesterol (mg)	0	0
Carbohydrate (g)	3	5.4
Dietary Fibre (g)	2	2.0
Sodium (mg)	40	80
Total Sugars (g)	2%	6

Ingredients Cornstarch, peanut oil, shallots, ginger, garlic, chillies, chicken broth, tomato paste, chili sauce, egg, green onions parsley, scallions.



MFG: July 2024 **EXP:** July 2025

Storage Store in a cool, dry place. Once opened, keep refrigerated and use within 3 days.





