



SINGAPORE WONDER SAUCE

Chili Crab



**The Wonderful Flavours of
Chili Crab, Use only the
Highest quality ingredients
that represents the finest
sauce of the dish.**

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Singapore Chili Crab

Required Ingredients (1-2 Servings)

SINGAPORE WONDER SAUCE

Wonderful Singapore Dishes

Serving Suggestion :
Stir in cilantro and green onions

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.



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

