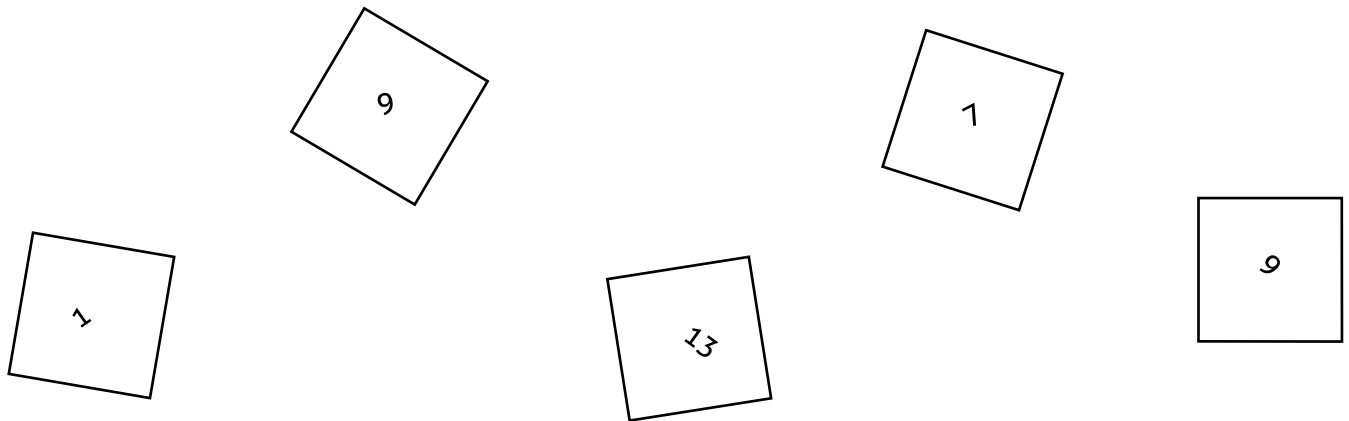


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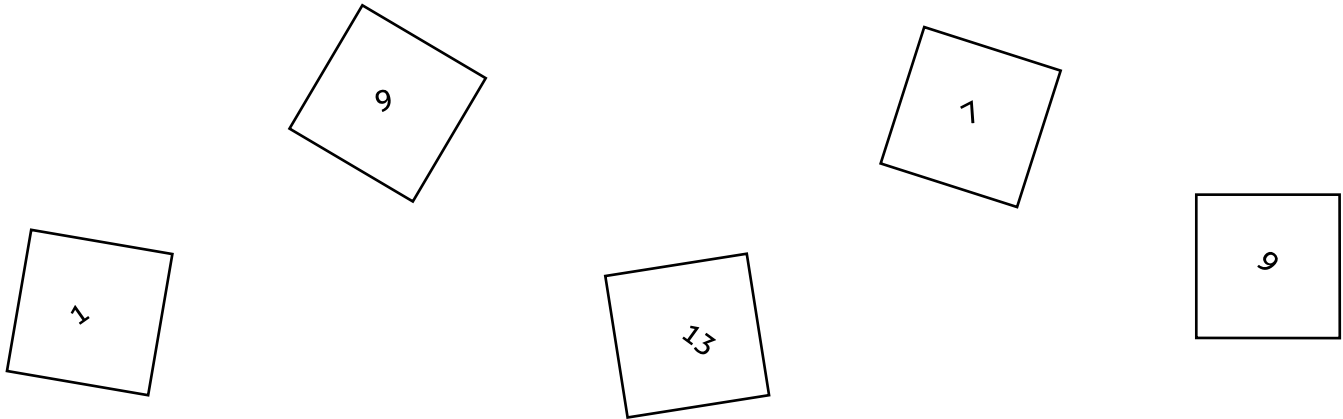
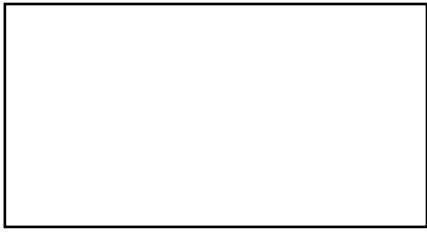


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Roll the Dice



Chicken Kale Carrots Stir-Fry Thai

Chop into bite-sized chunks

Wash, de-stem and chop

chop into small pieces or rounds to ensure quicker cooking times.

Cook on high heat using a little sesame oil or coconut oil - remember to keep the food continually moving to avoid burning or sticking.

2 Tbsp. fish sauce

2 Tbsp. rice or apple cider vinegar

1 Tbsp. coconut aminos

Juice of 1 lime