WELCOME PAGE



WELCOME TO WORLD OF FOOD

What's Cooking Today

ARE YOU STARVING? Within a few clicks, find a meal

Looking For A Recipe. Looking options for ordering.

1. <u>AFTER YOU CLICK ON</u> "LOOKING FOR A RECIPE"

Find Meals For Your Ingredients

Real food doesn't have ingredients, real food is ingredients.

- Jamie Oliver

Enter an ingredient



Your Search Results:

TYPE THE INGREDIENT, BASED ON INGREDIENT YOU GET A DISH

Find Meals For Your Ingredients

Real food doesn't have ingredients, real food is ingredients.

- Jamie Oliver

Chicken

Q

Your Search Results:



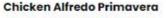




Chicken & mushroom Hotpot

Get Recipe





Get Recipe









Brown Stew Chicken

Chicken

Instructions:

Squeeze lime over chicken and rub well. Drain off excess lime juice.

Combine tomato, scallion, onion, garlic, pepper, thyme, pimento and soy sauce in a large bowl with the chicken pieces. Cover and marinate at least one hour. Heat oil in a dutch pot or large saucepan. Shake off the seasonings as you remove each piece of chicken from the marinade.

Reserve the marinade for sauce. Lightly brown the chicken a few pieces at a time in very hot oil. Place browned chicken pieces on a plate to rest while you brown the remaining pieces. Drain off excess oil and return the chicken to the pan. Pour the marinade over the chicken and add the carrots. Stir and cook over medium heat for 10 minutes. Mix flour and coconut milk and add to stew, stirring constantly. Turn heat down to minimum and cook another 20 minutes or until tender.



Watch Video

OPTIONS FOR

Food Recommendation System

Let us help you with ordering



Whats your preference?

Vegetables or none!



non-veg

What Cuisine do you prefer?

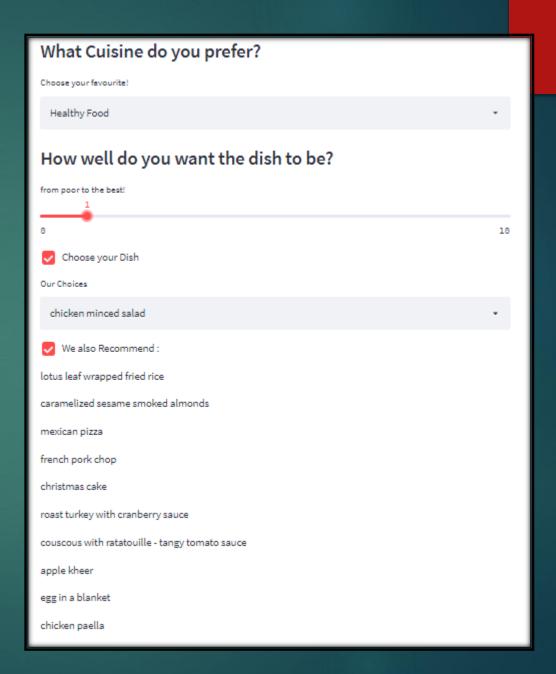
Choose your fevourite!

Healthy Food

How well do you want the dish to be?

YOU CAN

- 1. CHOOSE YOUR CUISINE
- 2. HOW WELL YOU WANT YOR DISH TO BE
- 3. CHOOSE THE DISH
- 4. ALONG WITH YOUR DISH YOU CAN ALSO SEE THE RECOMMENDED DISH



THANK YOU