



# Chi Chilli Dry

Cooking Time \_\_\_\_\_

On2Cook: 3:10 mins    Normal Cooking: 12 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients \_\_\_\_\_

- 20 g      Oil
- 15 g      Chopped Vegetables
- 10 g Garlic, 5 g Ginger
- 130 g     Mix Vegetables
- 60 g Onion, 60 g Capsicum
- 10 g Green Chilli
- 52 g      Mix Sauce
- 25 g Schezwan Sauce
- 10 g Light Soy Sauce, 2 g Vinegar
- 5 g Ketchup, 10 g Oyster Sauce
- 60 ml     Water
- 25 g      Cornflour Slurry
- 5 g Corn Flour, 20 g Water
- 180 g     Chinese Fried Chicken
- FollowGivenRecipe
- 7 g        Garnish
- 5 g Spring Onion
- 2 g Fresh Coriander

Step 1      0:20 secs

30 g Oil  
I 100      M 0

Step 2      0:10 secs

15 g Chopped Vegetables  
I 80        M 0

Step 3      1:00 min

Mix Vegetables  
I 80        M 100

Step 4      0:40 secs

52 g Mix Sauce, 50 ml Water  
I 100      M 100

Step 5      0:20 secs

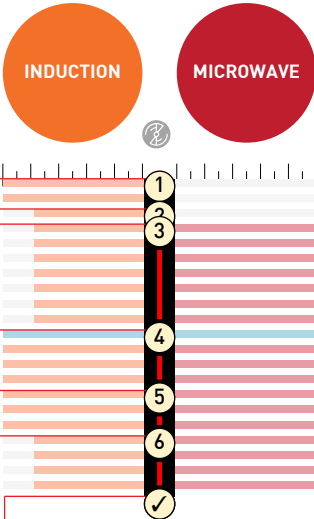
25 g Cornflour Slurry  
I 100      M 100

Step 6      0:40 secs

180 g Chinese Fried Chicken  
I 80        M 100

Step 7      0:00 secs

Garnish  
I 0         M 0



Total Output:  
350 G