



Gobi Manchur Dry

Cooking Time _____

On2Cook: 3:50 mins Normal Cooking: 12 mins

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

Ingredients _____

- 20 g

Oil
- 15 g

Chopped Vegetables 1
- 10 g Garlic, 5 g Ginger
- 123 g

Chopped Vegetables 2
- 60 g Onion, 30 g Capsicum
- 30 g Cabbage, 3 g Green Chilli
- 48 g

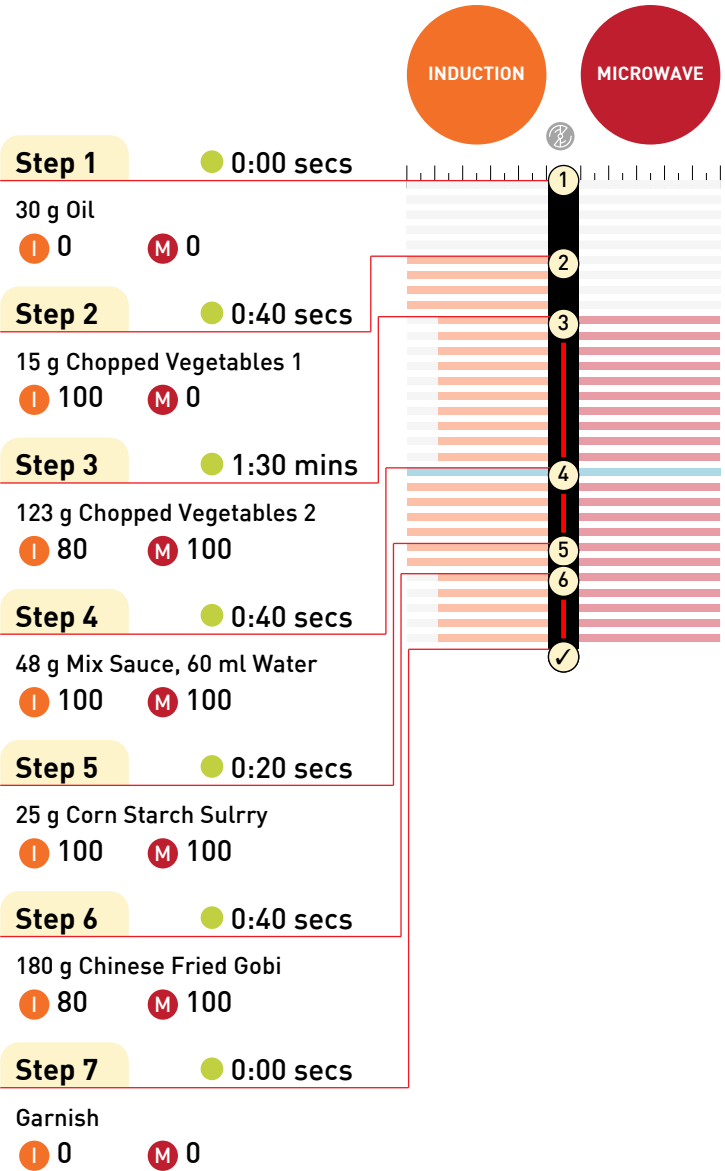
Mix Sauce
- 20 g Schezwan Sauce
- 10 g Dark Soya Sauce, 5 g Vinegar
- 10 g Tomato Ketchup
- 3 g Aromat Powder
- 60 ml

Water
- 25 g

Corn Starch Sulrry
- 5 g Corn Starch, 20 g Water
- 180 g

Chinese Fried Gobi
- AsPerRecipeProvided
- 7 g

Garnish
- 5 g Spring Onion
- 2 g Green Coriander



Total Output:
350 G