



# Chi Manchurian D

**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 Chicken             |
|       | AsPerRecipeProvided               |
| 7 g   | Garnish                           |
|       | 5 g Spring Onion                  |
|       | 2 g Green Coriander               |

**Step 1** 0:00 secs

30 g Oil

I 0

M 0

**Step 2** 0:40 secs

15 g Chopped Vegetables 1

I 100

M 0

**Step 3** 1:30 mins

123 g Chopped Vegetables 2

I 80

M 100

**Step 4** 0:40 secs

48 g Mix Sauce, 60 ml Water

I 100

M 100

**Step 5** 0:20 secs

25 g Corn Starch Sulrry

I 100

M 100

**Step 6** 0:40 secs

180 g Chinese Fried Chicken

I 80

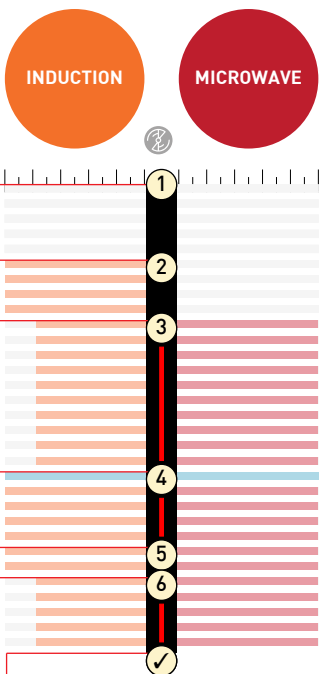
M 100

**Step 7** 0:00 secs

Garnish

I 0

M 0



**Total Output:**  
350 G