

Sweet and Sour

Cooking instruction :

1. Season the chicken pieces 150g with a few soy sauce or salt and dip with corn flour, fry until golden. Drain and set aside.
2. Heat oil 1 tbs in wok over high heat, then stir in with sliced onion 30 g until soft and add vegetables 100g (cucumber, tomato, pineapple), deep fried chicken , Sweet and Sour “Chef Yuree” 1 pouch. Mix well in high heat and serve.

Ingredients:

Sugar 45%, Water , Vinegar 14%,
Tomato paste 9%, Chilli sauce,
Modified tapioca starch, Salt,
Pickled plum, Thickener: INS415

