



KANTONG HONEY SESAME GARLIC

Easy to make Honey Sesame Garlic with your favourite meat!









FAS

5 MINS

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Ingredients

- 500g chicken or pork
- Kantong Honey, Sesame & Garlic Cooking Sauce 520g
- capsicum, sliced
- carrots, julienned

Instructions

- 1. Slice 500g of chicken or pork into strips
- 2. Stir-fry chicken or pork strips in hot canola oil until golden and cooked through
- 3. Add capsicum and carrots to pan and stir-fry until cooked through
- 4. Add Kantong Cooking Sauce to pan, stir-fry until ingredients are coated and sauce is hot
- 5. Serve over rice and top with spring onion and sesame seeds, if desired