



KANTONG HONEY SESAME GARLIC

Easy to make Honey Sesame Garlic with your favourite meat!



EASY



5 MINS



20 MINS



4

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