

Stir-fried Karaage Chicken with Cashew Nut



 Japanese Style Crispy Fried Chicken AJINOMOTO. Baked Cashew Nut measuring cup Spring Onion (Sliced) piece Dry Big Size Chili (Sliced) Well. pieces Oyster Sauce tbsp Takumi-Aji Shoyu I Pun tbsp Soup tbsp Brown Sugar AJINOMOTO 1/4 tbspMoTo Chinese Garlic clove Water tbsp

Eat Well, Live Well.

AJINOMOTO.

1. Fry Japanese Style Crispy Fried Chicken until golden brown. Absorb the oil with paper towel and set aside.e Well.

2. Stir-fry spring onion, dry chili, and garlic over heat. Season with oyster sauce, and Takumi-Aji Shoyu I Pun. Then, add water, fried Japanese Style Crispy Fried Chicken, and baked cashew nut into the frying pan. Stir-fry all ingredients until cooked.

3. Turn off the heat. Add in spring onion and mingle until mixed. Put the Karaage chicken on the plate. Stir-fried Karaage Chicken with Cashew Nut is ready to serve.

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Cooking Method

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Our Products



Japanese Style **Crispy Fried** Chicken ไก่ทอดคาราอาเกะ สไตล์ญี่ปุ่น



Takumi-Aji Shoyu I Pun ทาคูมิ-อาฮิ

โหล่ญี่กุ่น

















