

กินดี มีสุข Well, Live Well.

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Grilled Beef with E-San Chili Dipping

Ingredients

- Tenderloin 150 g
- Teriyaki No Tare 30 ml (2 tbsp)

E-San Chili Dipping Ingredients

- Red Chili Powder 1/2 tsp
- Lime Juice 1 tbsp
- Roasted Shallot 1 clove
- Roasted Garlic 1/2 tbsp
- Spring Onion 1 tbsp
- Parsley 1 tsp
- Ground Roasted Rice 1/2 tbsp
- Teriyaki No Tare 15 ml

Our Products



Teriyaki No Tare
ซอสปรุงรสเทริยากิ

Cooking Method

1. Mix Teriyaki No Tare with roasted shallot, roasted garlic and lime juice mix well.
2. Put spring onion, ground roasted rice, chili powder, and parsley.
3. Serve with tenderloin.

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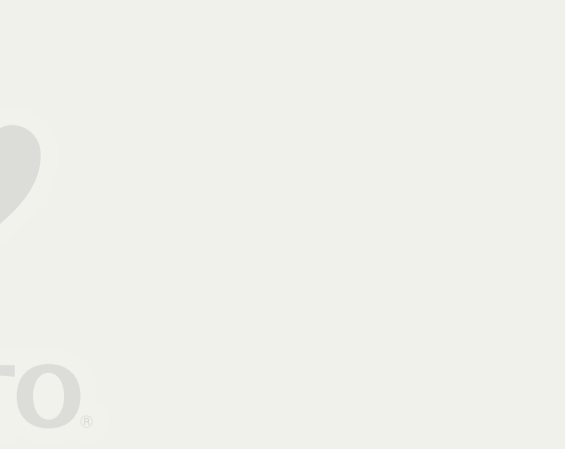
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