

กินดี มีสุข Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



AJINOMOTO.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

# Gyoza Spicy Lemon Dip

## Ingredients

- Minced Bird's Eye Chili 1 tsp
- Lime Juice 1 tsp

## Seasoning Ingredients

- Gyoza No Tare 15 ml

## Cooking Method

Mix minced bird's eye chili, lime juice with Gyoza No Tare

## Our Product



Gyoza No Tare  
ซอสเกี๊ยวซ่า

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.

Eat Well, Live Well.



AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.

AJINOMOTO.