

กินดี มีสุข Well, Live Well.

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AJINOMOTO.

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# Herbal Chicken Spicy Salad

## Ingredients

• Chicken Breast	100	g
• Chopped Garlic	1	tsp
• Sliced Shallot Onion	50	g
• Sliced Lemon Grass	50	g
• Lemon	1	tsp
• Red Chili Powder	1	tsp
• Fish Sauce	1	tsp
• Goma Shoyu Salad Dressing	50	ml

## Our Product



Goma Shoyu Salad Dressing  
น้ำสลัดซอชิงญี่ปุ่น  
พบบางแก้ว

## Cooking Method

1. Marinate chicken with garlic, chili powder, lemon, and fish sauce for 30 minutes.
2. Grill or fry until cooked.
3. Mix the grilled/ fried chicken with shallot onion, lemon grass, and **Goma Shoyu Salad Dressing**.

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