

กินดี มีสุข Eat Well, Live Well.

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Wakame and Mixed Fruit Spicy Salad

Ingredients

• Green Apple	1/2	
• Red Apple	1/2	
• Red Grape	10	g
• Guava	10	g
• Tomatoes	10	g
• Wakame (Fresh)	20	g
• Garlic	1	clove
• Bird's Eye Chili	2	
• Dried Shrimps	10	g
• Roasted Peanuts	10	g
• Gyoza No Tare	15	ml

Our Product



Gyoza No Tare
ซอสเกี๊ยวซ่า

Cooking Method

1. Cut the fruits into cubes. Parboil the Wakame.
2. After that, mix them together.
3. Grind the garlic then put in the mixed fruits and Wakame.
4. Season with Gyoza No Tare.
5. Sprinkle peanuts and dried shrimps before serving.