

กินดี มีสุข Eat Well, Live Well.

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# Squid Teriyaki

## Ingredients

- Squid 150 g
- Vegetables for Decoration (Pickled Ginger/ Cabbage/ Purple Cabbage) 10 g
- Teriyaki No Tare 3 tbsp

## Cooking Method

1. Wash the squid and dry it with towel.
2. Marinate the squid with 1 tbsp of **Teriyaki No Tare** for 10 minutes.
3. Stripe the squid and fry it in a pan until cooked.
4. Put 1 tbsp of **Teriyaki No Tare** on the squid, serve with prepared vegetables.

## Our Product



Teriyaki No Tare  
ซอสปรุงรสเทริยากิ

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