

กินดี มีสุข

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AJINOMOTO



# Bouncy Chicken

## Ingredients

- Minced Chicken Breast Meat 2 2/3 tbsp or 54 g
- Potato Starch 1/2 tbsp or 3 g
- RosDee menu Clear Soup with Vegetable 1/4 tsp or 1 g
- Takumi Aji® Shoyu I Pun 1/3 tsp or 3 ml
- Carrot 1/2 tbsp or 5 g
- Coriander 1 tsp or 1 g
- Chinese Style Sesame Oil 2 tsp or 3 ml

## Our Products



RosDee menu Clear Soup with Vegetable

รสดีเมนู  
แกงจืด

## Cooking Method

1. Put Minced chicken breast meat, potato starch, RosDee menu Clear Soup With Vegetable, Takumi Aji® Shoyu I Pun, Chinese style sesame oil, carrot and coriander in the blender.
2. Blend the ingredients together for 2 minutes until they are finely mixed.
3. Put in the prepared container and ready to serve.



Takumi Aji® Shoyu I Pun

ทากุมิ อาซึ®  
โชยุญี่ปุ่น

## Tips

The minced chicken breast meat should be put in sealed container after marination and should be consumed by 2 days if kept at 1-5°C temperature.