

Bouncy Chicken

Ingredients

Minced Chicke	n Breast Meat		2 2/3	tbsp	or	54	19NOMO	TO _®
 Potato Starch 			1/2	tbsp	or	3	g	
RosDee menu	Clear Soup with Veg	etable	1/4	tsp	or	1	g	
Eat Well, Live WTakumi Aji® S	hoyu I Pun	Lat Well, Live We	1/3	tsp	or Liv	e ₃ vel	ml	
• Carrot			1/2	tbsp	or	5	g	
 Coriander 			1	tsp	or	1	g	
Chinese Style	Sesame Oil		2	tsp	or	30.	ml	

Eat Well, Live Well.

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Eat Well. Live V

เครื่องแกงจืดกึ่งสำเร็จรูปชนิดพง เครื่องหมายการค้า *รสดีเมนู* นาหนักสุทธิ์ 60 กรัม (g) Product of Thailand

Eat Well, Live

Our Products

Clear Soup with Vegetable

รสดีเมนู แกงจืด

MINOMOTO

Eat Well, Live Well | Sepide | Sepide

Takumi Aji[®]
Shoyu I Pun
ทคูมิ อายิ[®]

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. Well, Live Well.
- 3. Put in the prepared container and ready to serve.

Eat Well, Live Well

Tips 41)

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.

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Eat Well, Live Well.

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Fat Well Live Well

AJINOMOTO.

Eat Well, Live Well.

at Well, Live Well

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AllNOMOTO

Eat Well, Live Well.

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