

Bouncy Chicken

Ingredients

• 9	Minced Chicken Breast Meat		$2^{2/3}$	tbsp-/JINOMOTO
	Potato Starch		1/2	tbsp
	RosDee menu Clear Soup with Vegeta		1/4	tsp
Eat Well, Live W	Takumi Aji [®] Shoyu I Pun	at Well, Live Well. Eat	1/3	tsp Eat
	Carrot		1/2	tbsp
	Coriander		1	tsp
#JINOMO90	Chinese Style Sesame Oil		4JIN201	Atspo

Eat Well, Live Well.

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Eat RosDee menuell. Clear Soup with Vegetable Saciuu

Our Products

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Takumi Aji[®]
Shoyu I Pun
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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

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.

Eat Well, Live Well.

Tips

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