

กินดี มีสุข

Eat Well, Live Well.

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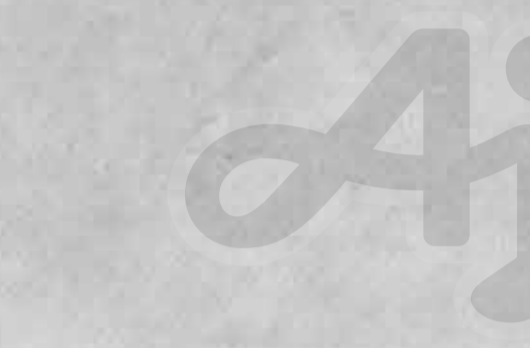
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Bouncy Chicken

Ingredients

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

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.

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