

Fragrant Vegetarian Chicken

Ingredients:

- (A) 1 pkt Halved Vegetarian Chicken
- (B) 1 Red Chilli
- (C) A little Ginger Julienne
- (D) A little Coriander

Seasoning:

Sesame Oil
White Pepper

Method:

1. Steam A until softened. Slide into hot oil until crisp, cut into serving sizes.
2. Shred other ingredients, soak into cold water. Drain, then place on top of A.
3. Heat sesame oil to smoking hot, pour over vegetarian chicken. Sprinkle with white pepper. Serve with five flavour sauce.

Five flavour sauce:

Chop the ginger and chillies then add into sugar, vinegar and tomato sauce in a serving bowl, mix well. Serve as dip as required.

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