Lemon Chicken Stir Fry

A zisty lemon twist on the traditional stir fry. Perfect for summer nights.

Method

Ingredients		%	Example Batch (g)
1	CHICKEN BREAST	50.0%	500
2	DICED BELL PEPPERS	10.0%	100
3	DICED ONION	10.0%	100
4	LEMON & CORIANDER SAUCE 2.5KG BOTTLE, SJ# MM11103	30.0%	300
		100%	1,000

- 1 Cut the meat into strips
- 2 Combine with diced veg
- 3 Add sauce and mix
- 4 Garnish and display

Cooking Suggestion

Stir Fry in a wok or frying pan for around 15 mins. Ensure meat is cooked thoroughly before serving.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at **www.scobiesdirect.com**

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