

## Lemon Chicken Stir Fry

A zesty 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               |
|             |   | <b>100%</b> | <b>1,000</b>      |
| 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](http://www.scobiesdirect.com)

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