

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
	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

Image: Lemon Chicken Stir Fry

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

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