



Hela Spice Singapore Pte Ltd

Honey Garlic Minced Chicken Rice Recipe



Ingredients	Wt (g)
Chicken minced	200
Crispy Fried Shallots	10
Mushroom Diced	50
Soy Sauce (Light)	10
Soy Sauce (Dark)	5
Water	60
Honey Garlic Chicken Seasoning	15
Tian Tian Everyday Seasoning	2.5
Scallions sliced (optional)	5

Instructions:

1. Heat up a pan to medium heat with the oil, add Minced Chicken, Mushroom and Crispy Fried Shallots and stir fry until the mince chicken turn golden on the surface.
2. In a small bowl, mix Soy Sauce, Honey Garlic Chicken seasoning, Tian Tian Everyday Seasoning, and water
3. Combine all the ingredients to boil and then reduce to a low heat for another 2 minutes until the sauce are well-absorbed by the meat, constantly stirring.
4. Remove from the heat, garnish with sliced scallions, and serve over rice/noodles

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.