



# HARVEST GOURMET CRISPY CHARGRILLED PIECES WITH CEREAL

## INGREDIENTS

60 Grams Harvest Gourmet Chargrilled Pieces

40 Grams Nestum All Family Cereal Original

1/5 Teaspoon Salt

3/4 Teaspoon Sugar

2 Cloves Minced Garlic

1/2 Unit Sliced Chilli Padi

15 Pieces Curry Leaf

15 Grams Unsalted Butter



## PREPARATION

### 1. Oven-Bake Harvest Gourmet Chargrilled Pieces

Oven-bake your Harvest Gourmet Chargrilled Pieces from its frozen state at 180 Degree Celcius for 12 - 15 min.

Alternatively, if you do not have access to an oven, deep fry your Harvest Gourmet Chargrilled Pieces till golden brown.

### 2. Stir Fry Garlic, Chilli and Curry Leaves

Heat up the wok with margarine at medium to low heat. Then add garlic, chilli padi and curry leaves into wok and stir fry until fragrant.

### 3. Add Seasoning

Add salt, sugar and continue to stir fry till you reach a good consistency.

### 4. Add Harvest Gourmet Chargrilled Pieces and Nestum Cereal

Add deep fried Harvest Gourmet Chargrilled Pieces and Nestum cereal into the wok, toss and stir vigorously to combine together.

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