



STIR FRY VEGETABLES WITH CHARGRILLED PIECES

INGREDIENTS

- 1 Tablespoon Cooking Oil
- 1/2 Unit Onion
- 3 Cloves Garlic
- 1 Sprig Red chili
- 100 Grams Harvest Gourmet Chargrilled Pieces
- 200 Grams Cabbage
- 50 Grams Carrot
- 50 Grams Baby Corn
- 2 Tablespoons Water
- 2 Teaspoons Vegetarian Seasoning



A classic home-cooked dish that's found on every Asian family's dining table now comes with a meat-free twist! It's all plant-based goodness that your family will enjoy

PREPARATION

1. Preparation of Sautéed Vegetables

Heat the cooking oil, sauté the onions and garlic. Mix until fragrant.

2.

Add red chillies, Harvest Gourmet® Chargrilled Pieces, cabbage, carrots, young corn. Saute until fragrant.

3.

Pour water, sprinkle vegetarian seasoning. Mix well and serve.

Recipe created by SHARIFAH HAMIDAH

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