

INGREDIENTS

- 1 Tablespoon Cooking Oil
- 2 Inches Ginger
- 2 Cloves Garlic
- 3 Sprigs Dried Chilli
- 300 Grams Harvest Gourmet Chargrilled Pieces
- 1/2 Unit Yellow Onion
- 2 Teaspoons Light soya sauce
- 1 Tablespoon MAGGI® CukupRasa™
- 1 Teaspoon Thick soya sauce
- 1 Teaspoon Brown Sugar
- 1/2 Teaspoon Apple Cider
- 2 Tablespoons Water
- 5 Grams Corn starch
- 30 Grams Peanut



A classic Sichuan-style Chinese dish that comes with complex salty, sweet, sour, and spicy flavours, made even better with Harvest Gourmet Chargrilled Pieces that are meat-free and have an authentic smoky flavour.

PREPARATION

- 1.** Heat oil, fry ginger, garlic, dried chillies. Fry until fragrant.
- 2.** Add Harvest Gourmet Chargrilled Pieces and yellow onion, fry for a while.
- 3.** In a bowl, mix the light soy sauce, MAGGI CukupRasa, thick soy sauce, sugar, apple cider vinegar, water and corn starch. Mix well.
- 4.** Pour the sauce mixture into the pan, mix well until the gravy thickens.
- 5.** Sprinkle with peanuts and ready to serve.

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