



SWEET & SOUR CHARGRILLED PIECES RECIPE

INGREDIENTS

- 1 Packet Harvest Gourmet Chargrilled Pieces
- 2 Tablespoons Cooking Oil
- 2 Cloves Garlic
- 1 Unit Yellow Onion
- 1/2 Unit Green Capsicum
- 1/2 Unit Yellow Capsicum
- 1/2 Unit Red Capsicum
- 1/4 Cup Pineapple
- 1/2 Cup Water
- 3 Tablespoons MAGGI® Tomato Ketchup
- 3 Tablespoons MAGGI® Chilli Sauce
- 1/2 Tablespoon Vinegar, White
- 1 Tablespoon Cornstarch
- 2 Tablespoons Water



PREPARATION

- 1.** Bake Harvest Gourmet™ Chargrilled Pieces in air fryer at 180°C for 4 minutes. Set it aside.
- 2.** Heat the cooking oil, fry the garlic, yellow onion, green capsicum, yellow capsicum and red capsicum. Add the diced pineapple. Cook for a while and add water.
- 3.** Add MAGGI® Tomato Ketchup, MAGGI® Chilli Sauce and vinegar. Mix well.
- 4.** Simmer it and stir in the cornstarch mixture.
- 5.** Add the fried Harvest Gourmet™ Chargrilled Pieces and mix well and ready to serve.

Recipe created by MUHAMMAD HAKIMI

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