HONEY SESAME CHICKEN MEAL KIT

⏰ 15-20 MINS

WHAT'S INSIDE:

CRISPY CHICKEN
JASMINE RICE
HONEY SAUCE
SESAME SEEDS

WHAT YOU NEED TO DO:

1. **Heat the Crispy Chicken:**
2. Oven: 200°C (fan 180°C) for 12–15 minutes. Air Fryer: 180°C for 8–10 minutes until golden & hot
3. **Heat the Sauce:**
4. Add the honey sauce to the pan.
5. Add a 30ml of water, stir, and simmer for 1–2 minutes.
6. **Combine**
7. Toss in the hot crispy chicken.
8. Stir until the chicken is coated and glossy.
9. Sprinkle with sesame seeds and enjoy!
10. **Heat the Jasmine Rice for 3 minutes**

INGREDIENTS

Chicken, Wheat Flour (**Gluten**), Corn Starch, Egg, Water, Salt, Vegetable Oil, Tomatoes, Malt Vinegar (from **Barley**), Molasses, Glucose-Fructose Syrup, Spirit Vinegar, Dates, Sugar, Rye Flour (Gluten), Spices, Tamarind, Onion, Golden Syrup, MSG, Sesame Seeds.