

RESTAURANT
RE-DEFINED



CHILLI GARLIC OIL

APPLICATION



Marinade



Mayo



Sprinkler



*Dosage 5% -6%

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SUAN LA FEN



PREP. TIME

15 minutes

without marination time



COOKING TIME

5 minutes



SERVING

2 portions

- 200 gm Dried Noodles
- 4 cup Chicken stock
- 4 tbsp **Chilli Garlic Oil**
- 3 tbsp Roasted Peanut
- 2 tbsp Dark Soya Sauce
- 2 tbsp Chinese Vinegar
- 1 tbsp Scallion sliced
- 1 tbsp Silantro chopped
- 5 tbsp Sesame Oil

Ingredients

Instructions

- 01 Boil the noodles as per packet instructions.
- 02 Heat the stock in a pot and add the soya sauce, vinegar and mix them well.
- 03 In a serving bowl, add noodles, and pour the hot flavoured stock.
- 04 Heat the chilli garlic oil slightly until it releases the aroma and then add it to the noodles.
- 05 Garnish with roasted peanuts, sliced scallions and chopped cilantro.
- 06 Drizzle sesame oil and serve hot.