











*Dosage 5% -6%



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CRISPY CORN



5 minutes
without marination time



10 minutes



2 portions

1 cup American Corn Kernels

1/4 Cup Corn Flour

1/2 cup Refined Plour

4 tbsp Citrus Punch Seasoning

Oil for frying

Ingredients

Instructions

Marinate the corn kernels with 1/3rd Citrus Punch Seasoning and few drops of oil.

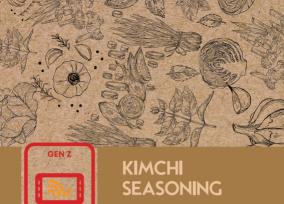
Mix the corn flour and refined flour together.

Coat the marinated corn in flour mix and then dip in water for 5 seconds.

Coat again in the flour mix.

Heat oil and drop the coated corn in the hot oil until they are all browned and crispy.

Once fried, remove and toss in the Citrus Punch Seasoning.















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KIMCHI SPAGHETTI



15 minutes



10 minutes



2 portions

Ingredients

250 gm Spaghetti 40 gm Onion 200 gm Chicken 60 gm Button Mushroom 20 gm Butter

1 tbsp Soy Sauce

1 tbsp Gochujang - Optional 80 gm Napa Cabbage

20 gm Kimchi Seasoning

'Garnish

Roasted Sesame Seeds

Sliced Spring Onions

Instructions

Cook Spaghetti in boiling salted water as per packet instructions and keep them aside, Please retain the water, $\,$

In a wok, melt the butter over heat, add the chicken, onions, mushrooms, and toss until they are all cooked through.

Add the napa cabbage, gochujang, and toss well. Add the cooked spaghetti, soy sauce and mix well.

Sprinkle the Kimchi Seasoning and toss until the seasoning is mixed through the entire dish.

Garnish and serve hot.















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CHICKEN FAJITA LIME



15 minutes



7 to 8 minutes



2 portions

Ingredients

4 tbsp Canola Oil

- 5 tsp Mexican Seasonina
- 1/2 tsp crushed Red Pepper flakes, optional
- 750 gm boneless skinless Chicken Breasts, cut into thin strips
- 1/2 medium sweet Red Pepper, julienned
- 1/2 medium Green Pepper, julienned
- 4 Green Onions, thinly sliced
- 1/2 cup chopped Onion
- ,6 Flour Tortillas (8 inches), warmed
 - Optional: Shredded Cheddar Cheese, Taco Sauce, Salsa, Guacamole, sliced Red Onions and Sour Cream

Ins

Instructions

- In a large bowl, combine 2 tbsp oil and Mexican Seasoning; add the chicken. Turn to coat & cover. Refrigerate for 1-4 hours.
- In a large cast-iron or other heavy skillet, saute peppers and onions in remaining oil until crisp-tender. Remove and keep warm,
- Orain chicken. In the same skiller, cook chicken over mediumhigh heat until no longer pink for 5-6 minutes. Return pepper mixture to pan & heat.
- 04 Add filling in the center of tortillas; add toppings as desired, fold in half.







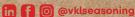








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NASI GORENG CHICKEN RICE



15 minutes





2 portions

Inaredients

375 gm boneless skinless Chicken thighs

- 1 tsp Salt, divided
- 3 thsp Canola Oil (or any high heat oil)
- 3 Eggs, whisked
- 2/3 cup Onions, diced
- 2 Cloves & Garlic mineed
 - 2 tsp minced Ginger
- Harge Carrot, peeled and diced
- 2/3 cup frozen Peas, rinsed under warm tap water for a few seconds
- 4 cups cooked Jasmine Rice (preferably cold)
- 2 Scallions, sliced (separate the white and light green parts from the dark green part)
- 11/2 tsp Thai Seasoning
- 2 1/2 tbsp Tamari
- 1 tsp Sesame oil

Instructions

Prepare the chicken: Chop the chicken into small 1/4-inch to 1/2-inch cubes. Sprinkle 1/2 tsp of salt over the chicken and mix to combine. Set the chicken aside for about 10 minutes (use this time to chop all the vegetables).

Scramble the eaa: Heat a wok or large saute pan over medium-high heat. Swirl in a tosp of oil and add the whisked eags. Use a spatula to quickly scramble the eags. Transfer the eags to a plate.

Cook the chicken: Add another top of oil in the wok or pan. Add the chicken and cook for 4 to 5 minutes. stir occasionally. Turn off the heat and transfer the cooked chicken to a plate.

Using your spatula, scrape off any chicken bits that are still stuck to the wok so they don't burn during the next step

Cook the vegetables: Swirl I tbsp of oil into the wok over medium-high heat. Add the diced onions and cook them for I minute, until they start to soften. Mix in the minced garlic and ginger and cook Until fragrant, about 30 seconds. Add the diced carrots and cook for 2 minutes, stirring frequently, Add 1/2 tsp salt and the peas, and stir to incorporate.

Cook the rice: Add the rice to the wok or pan on top of the vegetables and stir to combine. Using the back of your spatula, smash any large chunks of rice to break them apart. Add the white and green parts of the sliced scallions (save the dark green parts) and Thai seasoning. Stir to incorporate. If the rice starts to stick to the pan, stir in a little more oil. Drizzle the say sauce and sesame oil over the rice and stir to incorporate. Stir in the cooked chicken.

scrambled eggs, and the dark parts of the scallions. Stir briefly to bring it together, and cook for another 1 to 2 minutes. Taste, and add more soy sauce if necessary.