

TRANSPARENCY



CITRUS PUNCH

APPLICATION



Marinade



Mayo



Sprinkler



*Dosage 5% -6%

VKL
Seasonings & Flavours

www.vklspices.com
seasonings@vklspices.com

[in](#) [f](#) [@](#) [@vklseasoning](#)



CRISPY CORN



PREP. TIME

5 minutes

without marination time



COOKING TIME

10 minutes



SERVING

2 portions

Ingredients

- 1 cup American Corn Kernels
- 1/4 Cup Corn Flour
- 1/2 cup Refined Flour
- 4 tbsp **Citrus Punch Seasoning**
- Oil for frying

Instructions

- 01 Marinate the corn kernels with 1/3rd Citrus Punch Seasoning and few drops of oil.
- 02 Mix the corn flour and refined flour together.
- 03 Coat the marinated corn in flour mix and then dip in water for 5 seconds.
- 04 Coat again in the flour mix.
- 05 Heat oil and drop the coated corn in the hot oil until they are all browned and crispy.
- 06 Once fried, remove and toss in the Citrus Punch Seasoning.



GEN Z



KIMCHI SEASONING

APPLICATION



Marinade



Mayo



Sprinkler



*Dosage 5% -6%

VKL
Seasonings & Flavours

www.vklspices.com
seasonings@vklspices.com

[in](#) [f](#) [@](#) [@vklseasoning](#)



KIMCHI SPAGHETTI



PREP. TIME

15 minutes

without marination time



COOKING TIME

10 minutes



SERVING

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

- 01 Cook Spaghetti in boiling salted water as per packet instructions and keep them aside. Please retain the water.
- 02 In a wok, melt the butter over heat, add the chicken, onions, mushrooms, and toss until they are all cooked through.
- 03 Add the napa cabbage, gochujang, and toss well. Add the cooked spaghetti, soy sauce and mix well.
- 04 Sprinkle the Kimchi Seasoning and toss until the seasoning is mixed through the entire dish.
- 05 Garnish and serve hot.

GEN Z



MEXICAN SEASONING

APPLICATION



Marinade



Mayo



Sprinkler



*Dosage 5% -6%

VKL
Seasonings & Flavours

www.vklspices.com
seasonings@vklspices.com

[in](#) [f](#) [@](#) [@vklseasoning](#)

GEN Z



THAI SEASONING

APPLICATION



Marinade



Mayo



Sprinkler



*Dosage 5% -6%

VKL
Seasonings & Flavours

www.vklspices.com
seasonings@vklspices.com

[in](#) [f](#) [@](#) [@vklseasoning](#)



NASI GORENG CHICKEN RICE



PREP. TIME

15 minutes

without marination time



COOKING TIME

5 minutes



SERVING

2 portions

Ingredients

- 375 gm boneless skinless Chicken thighs
- 1 tsp Salt, divided
- 3 tbsp Canola Oil (or any high heat oil)
- 3 Eggs, whisked
- 2/3 cup Onions, diced
- 2 Cloves & Garlic, minced
- 2 tsp minced Ginger
- 1 large 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)
- 1 1/2 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 egg: Heat a wok or large sauté pan over medium-high heat. Swirl in a tbsp of oil and add the whisked eggs. Use a spatula to quickly scramble the eggs. Transfer the eggs to a plate.
- Cook the chicken: Add another tbsp 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 1 tbsp of oil into the wok over medium-high heat. Add the diced onions and cook them for 1 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 soy 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.