



CHIN CHIN
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HAND HAND
MADE MADE



CHIN CHIN
PRESENTS
PHO-TO

CHIN CHIN PHOTO PRIZE
-COMING SOON-

INSTRUCTIONS

Store your Make Me Feed Me pack in the fridge and consume within 24 hours of delivery.



ALLOW 20 MINUTES

TO PREPARE YOU WILL NEED:

- 1 x medium sized pot of boiling water
- 1 x frying pan/sandwich press
- Microwave
- 2 x medium size mixing bowls
- Tongs
- Cooking spoon

TO SERVE YOU WILL NEED:

- 4 medium sized bowls - curry, vietnamese salad, green beans, gem.
- 4 small bowls - rice, roti, pickles.
- 2 medium platters - chicken, pork roll ups.

STEP-BY-STEP

Lay out the contents of your pack and group based on the menu checklist.

1. Pre-heat your oven to 180°C and start heating a frying pan.
2. Place the curry, the pulled pork & shredded duck into the boiling water in their bags.
3. Open the chicken thighs up, drizzle a bit of oil and add to your hot pan.
4. Set your time for 12 minutes - we will use this time to coordinate all the menu items to be ready at the same time.
5. Open your lettuce, you can either roughly chop it or leave as nice leaves. Wash it and drain well, then set aside.

CHINCHIN

MAKE ME FEED ME



**DIETARY REQUIREMENTS?
SCAN THE QR CODE TO
VIEW ALLERGENS**

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6. Flip your chicken!
7. Slightly open the lid on the rice and heat in microwave for 3-4 minutes.
8. Now, we are halfway and its time to present the food.
9. Open the vietnamese salad and place it in a mixing bowl, then add the burnt chilli dressing and toss to cover the salad. Carefully remove the duck from the boiling water, open it and add it to the salad. Place the salad in a bowl, mounting it on top of itself to create height - its ready to eat.
10. Open the pickles and transfer to your serving bowl.
11. Toss the gem with the chimichurri, transfer to your serving bowl, its good to go.
12. Remove your chicken from the pan. Once its cooked, slice it into a couple pieces and place on a platter. Pour over the four flavour sauce, its good to go.
13. Reheat the frying pan and toss the green beans quickly to warm them, add the cashew sambal and transfer to your serving bowl - its ready to eat.
14. Remove the curry from the heat, carefully open the bag and place it in a serving bowl, garnish with peanuts & crispy shallots.
15. Heat your reheat your frying pan / sandwich press if using and lightly toast off you roti til warm and crispy, remove and serve.
16. Remove the rice from the microwave and place it in a small bowl.
17. Slightly open the bag of pancakes and microwave for 1 minute. Carefully pull out the pork and open it, then transfer to your serving plater, add the plum sauce and asian slaw as well as the pancakes once hot.
18. When ready for dessert, microwave the brownie for 2-3 minutes with the lid on, transfer to your bowls and garnish with the cashew praline and cream, or your favourite ice cream.