



CHIN CHIN  
CHIN CHIN  
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:

- 2 oven trays
- BBQ or large fry pan
- 1 x small mixing bowl
- Pastry brush or basting brush
- Large sauce pan
- Tongs

### TO SERVE YOU WILL NEED:

- 2 small bowls - jasmine rice, pickles
- 1 large bowl - kingfish curry
- 2 medium bowls - baby gem salad, roasted eggplant
- 3 plates - wings, ribs, papaya salad

## 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.
2. Half fill your pan of water and bring to boil. Drop your curry into the water in its bag, quickly bring pot back to boil, then adjust to a simmer.
3. Set your time for 20 minutes - we will use this time to coordinate all the menu items to be ready at the same time.
4. Heat your BBQ (or you can roast them if you prefer!) and when it's hot, transfer the wings and begin to cook them, if you do choose to roast them, then add some glaze now.

# CHINCHIN

# MAKE ME FEED ME



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

**LISTEN TO THE CHIN CHIN DINNER REMIX**

[WWW.MIXCLOUD.COM/GOGOBAR/](http://WWW.MIXCLOUD.COM/GOGOBAR/)



5. Open up the pork rib packet and place the ribs onto the BBQ over a low flame, have your glaze open and ready to go, baste whenever your at the BBQ, turning every 3-4 mins.
6. Place your eggplants on a tray, and transfer to the oven, they will need 6-8 minutes.
7. You should now have about 12 - 13 minutes left on your timer. We are halfway and its time to present the food.
8. Open up your gem lettuce, remove the outer leaves and discard, chop remaining lettuce. Wash and drain well, dress with the thai basil chimichurri and transfer to your serving bowl.
9. Transfer the sesame pickled cabbage into a serving bowl, they're ready to go.
10. Slightly open the lid on the rice and place in the microwave, cook 3-4 minutes until steaming hot, transfer to your serving bowl.
11. Open the papaya salad - set the garlic, chilli and tomatoes aside. Transfer the salad itself into the mixing bowl, add the papaya dressing and the spanner crab and gently toss to cover the salad. Finely chop the chilli and garlic, half the tomatoes and add them all to the salad, mix well. Place the salad in a bowl, mounting it on top of itself to create height, top with the peanuts and roasted rice - its ready to eat.
12. Start to baste the chicken wings with the peanut satay, alternatively you can add you glaze to a pan, and add the wings so you just need to toss them every couple of minutes. If you've chosen to roast them give them another good glaze and let roast for a couple more minutes.
13. Remove the eggplants from the oven and transfer to there serving bowl, top with the shallot & green chilli nahm prik, its good to go!
14. Plate up the wings when they are nicely charred, glazed and heated through, garnish with the curry leaves.
15. Plate up your pork ribs.
16. Open up your curry, and pour into its serving bowl, its good to go.
17. When ready for dessert, pop the lid when your ready - enjoy!