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Contact us:

Carefood

Care Food Industries Sdn Bhd (113590-A)
No. 6, Jalan Tembaga SDS/2,
Bandar Sri Damansara,
52200 Kuala Lumpur, MALAYSIA.
T: +603-62766992 F: +603-62766991
www.carefood.com

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Our local representative:



Beef Rendang

3-4 servings

Ingredients:

- 1 packet (100g) AsianMeals® Rendang Paste
- 300g beef, cut into serving sizes
- 100g coconut milk

Method:

1. Heat AsianMeals® Rendang Paste in a pot, add beef and sauté on medium heat for 10 minutes.
2. Stir in the coconut milk, mix well and bring to a boil.
3. Cover the pot and simmer on low heat, stirring occasionally, for 20 minutes or until beef is tender and the gravy thickens to coat the meat.

Chef's Tips:

- AsianMeals® Rendang Paste is also ideal for cooking chicken and prawns.
- Best to simmer till gravy thickens to coat the meat.



Black Pepper Chicken

3-4 servings

Ingredients:

- 1 packet (100g) AsianMeals® Black Pepper Sauce
- 300g boneless chicken, cubed and lightly marinated with salt and pepper
- 1 small red capsicum, sliced
- 2 small green capsicum, sliced
- 1 small onions, cut into wedges

Method:

1. Heat AsianMeals® Black Pepper Sauce in a frying pan, add chicken and sauté on medium heat for 10 minutes.
2. Add all the vegetables and fry briskly on high heat for 2 minutes or until the chicken is cooked through.
3. Serve hot with rice or noodles.

Chef's Tips:

AsianMeals® Black Pepper Sauce can also be used straight from the pack as a pour-over sauce for prawns, steaks, burgers, sausages and sandwiches. If you prefer a more dilute sauce, just mix with equal part of stock or water.

Dilution Ratio: 100g sauce to 100g water or stock.



Your Menu Solutions Provider

