

Garlic soy sauce

**This sauce is good for vegetable!!
Arouse appetite!!**

**This sauce use fried garlic and chili oil!
it makes good smell and taste.
This sauce is good for hot menu like
vegetable and meet!!**



Product Code	15553	
JAN Code	4971880155530	
Packing Style	520g × 12	
Shelf Life	365 days in room temperature	
Ingredients	Vegetable oil, Soy sauce, Sesame, Garlic paste, Chili oil, Sugar, Salt, Vinegar, Fermented seasoning, Seasoning(Amino acid, etc), Thickener(Modified starch, Xanthan gum), Acidifier, Spice extract, (Wheat is included as part of raw material)	
Nutrition Facts (per 100g)	Energy	412kcal
	Protein	5.0g
	Total fat	39.9g
	Carbohydrates	8.3g
	sodium	1910mg
	Salt	4.9g

Vegetable Yakisoba with garlic sauce

Ingredients

- Chinese noodle 130g
- Sprout 40g
- Cabbage (rectangles) 30g
- Onion (3mm rectangles) 20g
- Carrot (rectangles) 20g
- Japanese mustard spinach (3cm cut) 20g
- Pimento (shredded) 10g
- Red paprika (shredded) 5g
- Garlic soy sauce 25g
- Baby leaf 10g
- Garlic soy sauce 5g

Directions

- ① Fried chinese noodle, sprout, cabbage, onion, carrot, Japanese mustard spinach, pimento, red paprika. After that fried again with sauce.
- ② Dish up ①, topping baby leaf and pour sauce.



Welsh onion salad

Ingredients

- Green onion (diagonal thin cut) 75g
- Scallion (5cm cut) 15g
- Garlic soy sauce 20g
- Shredded red pepper proper quantity

Directions

- ① Mixed green onion and scallion.
- ② Pour garlic soy sauce and topping Shredded red pepper.



Deep-fried chicken with Garlic soy sauce

Ingredients

- Red leaf lettuce (one bite size) 40g
- Cabbage (shredded) 50g
- Tomato (rolling wedges) 60g
- Deep-fried chicken (1/2 cut) 80g
- Green onion (斜め薄切り) 30g
- Scallion (diagonal cut) a nip of
- Shredded red pepper a nip of
- Garlic soy sauce 20g

Directions

- ① Dish up red leaf lettuce, cabbage, tomato and deep-fried chicken.
- ② Topping green onion, scallion and shredded red pepper, after that pour Garlic soy sauce.



Cucumber with Garlic soy sauce

Ingredients

- Cucumber (rolling wedges) 120g
- Garlic soy sauce 40g
- Shredded red pepper proper quantity

Directions

- ① Soak cucumber in salted water
- ② Dish up ① and topping Shredded red pepper and Garlic soy sauce.



Fried vegetable with Garlic soy sauce

Ingredients

- Vegetable oil a nip of
- Pork rib (rectangles) 70g
- Cabbage (1.5cm cut) 80g
- Carrot (rectangles) 20g
- Onion (wedge cut) 50g
- Garlic soy sauce 35g
- Salt and pepper a nip of

Directions

- ① Cut each ingredients.
- ② Fried pork rib, carrot, cabbage and onion with vegetable oil and salt and pepper.
- ③ Pour Garlic soy sauce.



Tofu with Garlic soy sauce

Ingredients

- Tofu 80g
- Sprout 15g
- Cucumber (finely cut) 18g
- Carrot (finely cut) 9g
- Garlic soy sauce 18g

Directions

- ① Dish up all ingredient and pour Garlic soy sauce.



Fried pork rib and sprout with Garlic soy sauce

Ingredients

- Sprout 200g
- Salt and pepper a nip of
- Pork ribs (thin slice) (8cm cut) 60g
- Garlic soy sauce 50g
- Green spring onion (edge cut) 8g

Directions

- ① Fried sprout with salt and pepper, after that dish up.
- ② fried pork rib with Garlic soy sauce
- ③ Put ② on ①, topping green spring onion.



Cut cabbage with Garlic soy sauce

Ingredients

- Cabbage (one bite size) 100g
- Garlic soy sauce 20g

Directions

- ① Dish up cabbage and pour Garlic soy sauce.

