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RECIPE TIPS: HONEY MUSTARD BAKED SALMON

INGREDIENTS:

1. Giant 1 whole salmon fillet
2. 1/3 cup whole grain mustard
3. 1/4 cup honey
4. 4 cloves garlic, chopped
5. 2 tsp lemon juice
6. Salt and pepper to taste

METHOD:

1. In a bowl, combine mustard, honey, garlic and lemon juice into a paste.
2. Preheat the oven at 200 degrees. Spread the paste on the surface of the salmon and bake for 15-20mins, depending on thickness of the fish.

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RECIPE TIPS: RITZ CHEESE CRACKER WITH EGG & BACON

INGREDIENTS:

1. 1 Pack Ritz Cheese Cracker
2. Giant Premium Farm Fresh Eggs (5 hard boiled eggs, sliced)
3. 300g chopped bacon
4. 1 cup mayonnaise
5. Spring Onion

METHOD:

1. Stir-fry bacon until crispy.
2. On each Cracker, lay a slice of egg, mayonnaise and top it with crispy bacon bits.
3. Garnish with spring onion.

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RECIPE TIPS: SEARED TIGER PRAWNS WITH MANGO & PURPLE CABBAGE SLAW

INGREDIENTS A:

1. 1/2 cup very thinly sliced red cabbage
2. 1/4 cup chopped red onions
3. 1/2 cup cubed mango
4. 1/2 a chilli padi
5. 1 teaspoon soya sauce
6. 2 tablespoons lemon juice
7. A pinch of salt
8. 1 teaspoon pure honey

METHOD A:

1. Mix together ingredients. Chill in fridge for 30 minutes or until you're ready to serve. Taste and adjust.

INGREDIENTS B:

1. Giant 1kg Tiger or Glass Prawns, deshelled
2. Butter
3. Salt and Pepper

METHOD B:

1. Heat up the pan and lightly pan sear the prawns with salt and pepper until golden brown.
2. On a serving plate, place a portion of the red cabbage slaw at the bottom and place the seared Prawns on top.

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RECIPE TIPS: STRAWBERRY AND BLUEBERRY CHEESECAKE BITES

INGREDIENTS:

1. 1 packet Bird's custard powder
2. 1 tsp lemon juice
3. 2 tbsp honey
4. 2 tbsp butter
5. 1pkt digestives, crushed
6. 1 cup Whoops frozen blueberries
7. 1 cup Whoops frozen strawberries

METHOD:

1. Add butter and honey to crushed digestives and line as a base of muffin tray or dessert cup
2. Follow instructions on packet to make Jello Vanilla pudding. Add lemon juice.
3. Fill up the muffin tray or dessert cup with the mixture and top with fruits. Chill in refrigerator and let it set before serving.

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