



Cantonese Yee Mee *(Stir Fried Noodle)*

3 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Oriental Stir Fry Sauce**
- 50g chicken meat, cut into thin slices
- 80g dried Yee Mee
- 1 medium onion, cut into slices
- 1 whole egg
- 50g prawns, shells peeled and de-veined
- 50g mustard greens, cut into 1-inch length slices
- 1 small carrot, cut into thin slices
- 200ml water or stock

Optional condiments:

Pickled green chilies

Method:

- 1) Preheat wok then add in **AsianMeals® Oriental Stir Fried Sauce**. Dilute with 200ml water or stock and bring to a simmer
- 2) Add in chicken and prawns. Cover to cook for 2-3minutes
- 3) Lower heat to medium and add vegetables. Cook for further 2 minutes. Turn off the flame, add in the egg, stir well when ready to serve
- 4) Place noodles on a plate and pour cooked gravy mix over noodles. Serve with pickled green chilies in soya sauce on the side

Chef's Tips:

You can also use rice vermicelli or flat rice noodles as an alternative, but these must be fried with a little oil first so that the noodles are precooked

