



Mee Siam

(Spicy Fried Vermicelli)

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Sambal Tumis Sauce**
- 250g rice noodles, pre-blanching
- 40g prawns, cleaned and de-veined
- 40g chicken meat, cut to slices
- 30g bean sprouts
- 1 medium red chili, cut into strips

Garnishing: fried shallots and strips of plain omelet

Method:

- 1) Preheat wok and add in **AsianMeals® Sambal Tumis Sauce**
- 2) At high heat, add chicken, and prawns, stir fry for 2 minutes
- 3) Add in the rice noodles and vegetables and stir fry for a further 3 minutes
- 4) Garnish to serve

Chef's Tips:

Rice noodles can be replaced with pasta, (best with angel hair pasta)

