



Cantonese Yee Mee (serves 3~4 pax)

Ingredients:

120gm (4.2oz) of Asian Meals Oriental Stir Fry sauce	1 medium onion, sliced
80gm dried Yee Mee	1 small carrot, sliced thinly
50gm prawns, cleaned, deshelled, and deveined	1 egg
50gm chicken meat, sliced thinly	240ml water or stock
50gm mustard greens, cut into 1-inch slices	Optional pickled green chilli slices as condiments

Cooking Method:

1. Preheat wok, add in Asian Meals Oriental Stir Fry sauce. Dilute with water and bring to a simmer.
2. Add in chicken and prawns, cover to cook for 2~3 minutes.
3. Lower heat to medium, add in vegetables and cook for a further 2 minutes. Turn off the flame, add in the egg, stir well when ready to serve.
4. Place dried Yee Mee on a plate and pour the cooked gravy mix over it. Serve with pickled green chillies in soy sauce on the side.

Chef 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.