



## Mee Siam (Spicy Fried Vermicelli) (serves 3~4 pax)

### **Ingredients:**

- 120gm (4.2oz) of Asian Meals Sambal Tumis sauce
- 300gm rice noodles, pre-blanchd
- 40gm prawns, cleaned and deveined
- 40gm chicken meat, sliced
- 30gm bean sprouts
- 1 medium red chilli, cut into strips

**Garnishing:** fried shallots and strips of plain omelet

### **Cooking Method:**

1. Preheat wok and add in Asian Meals Sambal Tumis sauce.
2. At high heat, add chicken and prawns, stir fry for 2 minutes.
3. Add in rice noodles and vegetables, stir fry for a further 3 minutes, garnish to serve.

### **Chef tips:**

Rice noodles can be replaced with pasta, best with angel hair pasta.