



Sambal Squid (serves 3~4 pax)

Ingredients:

- 120gm (4.2oz) of Asian Meals Sambal Tumis sauce
- 360gm squid, cleaned and cut into rings
- 1 medium onion, sliced

Cooking Method:

1. Preheat wok and add in Asian Meals Sambal Tumis sauce.
2. At high heat, add squid, stir fry for 2 minutes.
3. Add in onions, cook for a further 2 minutes and serve.

Chef tips:

Squid can be replaced with prawns, clams, mussels or crabs.
You may prefer to blanch the squids in boiling water to prevent “bleeding”.