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Golden Seafood Fried Rice

Ingredients:

- 2 bowls of Boiled Rice
- 8 King Prawns(shelled)
- 50g Squid (sliced)
- 1 Egg
- 1 teaspoon of Peas, Diced Onion and Diced Tomato

Seasonings:

- 2 tbsp YEO'S SATAY SAUCE
- 1 tbsp YEO'S LIGHT SOY SAUCE
- 1 tsp Tomato Ketchup

Procedures:

1. Fry prawns and squid for 1 min.
2. Stir fry egg with onion, then rice, prawns, squid and peas, add all the seasonings and tomato, quick stir fry for 2 minutes.

Chefs' Tips:

Dried seafood is stir-fried in Satay sauce for a golden, lustrous result. The stir-fry with a difference!