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## Jumbo Prawns with Vermicelli

### Ingredients:

- 100g YEO'S RICE VERMICELLI
- 2 Jumbo prawns (cut in half)
- 50g Bean Sprouts
- 1 teaspoon of Coriander, Shredded Chilli, Finely chopped Lemongrass

### Seasonings:

- 3 tbsp YEO'S SATAY SAUCE
- 2 drops of YEO'S PURE SESAME OIL
- 1 cup Chicken Soup
- 2 tbsp Evaporated Milk
- 1 tbsp Tomato Ketchup
- Pinch of Salt and Sugar

### Procedures:

1. Boil Rice Vermicelli with chicken soup in a casserole, stir fry jumbo prawns, bean sprouts, coriander, chilli, lemongrass and add to the casserole
2. Mix all the seasonings and pour into the casserole and cook for 3 minutes.