



[www.yeos-europe.com](http://www.yeos-europe.com)

## Malaysian Style Spicy Noodles

### Ingredients:

- 1 Jar YEO'S MEE SIAM PASTE
- 60g YEO'S RICE VERMICELLI
- 1 Fired Tofu Puff (Tau Pok), cubed
- 40g Bean Sprouts, blanched
- 6 Medium Prawns, cooked & de-shelled
- 1 Egg, hard-boiled & sliced
- 1 Lime, halved
- Chives, cut into 1 cm length to garnish

### Cooking Instructions:

1. Soak YEO'S RICE VERMICELLI with warm water till soft.
2. Drain and mix Vermicelli with 2 tbsp YEO'S MEE SIAM PASTE. Fry till fragrant.
3. Pour remaining paste into a cooking pot with 330ml water. Stir well and bring to boil.
4. Pour over vermicelli. Garnish with tofu puff, bean sprout, prawns, egg, lime, chives and serve.