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Satay Hot Pot

Ingredients:

- 100g YEO'S EZY-COOK NOODLES
- 80g Beef steak
- 3 King Prawns
- 50g Squid
- 30g Chinese Leaf,
- 30g Tong Choi Vegetable
- 1 Tomato (sliced)
- 6 slices Blue Ginger
- A bit of finely chopped Lemongrass
- 5 Hot Chilli

Seasonings:

- 3 tbsp YEO'S Satay Sauce
- tsp YEO'S Sweet Chilli Sauce
- 2 tbsp Fish Sauce
- 4 cup Chicken Soup
- ½ lime
- Pinch of salt and sugar

Procedures:

1. Mix all the seasonings except fish sauce in a casserole with tomato and noodles, add chicken stock and cook.
2. Fry beef steak, squid, king prawns, blue ginger, lemongrass and hot chilli, then put into the casserole, add Chinese leaf and Tong Choi vegetable, cook for about 3 mins, add the fish sauce before serve.