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Satay Mixed Vegetables and Beancurd

Ingredients:

- 100g Bean Curd (1 piece),
- 30g each of Bean Sprouts, Sugar Snap Peas, Onion, Red and Green Pepper

Seasonings:

- 1 tbsp YEO'S SATAY SAUCE
- 1 tsp YEO'S HOT CHILLI SAUCE
- ½ tbsp YEO'S OYSTER SAUCE
- Pinch of Salt and Sugar

Procedures:

1. Cut bean curd into 8 pieces, deep fry in hot oil until slightly brown.
2. Stir fry all the vegetables, and then add bean curd and all the seasonings, quick fry for 2 minutes.