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## Singapore Rice Vermicelli with Seafood

### Ingredients:

- 100g YEO'S RICE VERMICELLI
- 6 King Prawns (shelled)
- 50g Squid (sliced)
- 1 Egg
- 30g Bean Sprouts
- 1 teaspoon of Spring Onion and Chopped Chilli

### Seasonings:

- 2 tbsp YEO'S SATAY SAUCE
- 1 tsp YEO'S CURRY POWDER
- 1 tsp YEO'S LIGHT SOY SAUCE
- Pinch of salt.

### Procedures:

1. Boil Vermicelli, stir fry king prawns and squid.
2. Stir fry egg with spring onion and chopped chilli, add vermicelli, king prawns, squid, bean sprouts and all the seasonings, keep stir frying until the vermicelli is a bit dry.