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## Vermicelli Salad

### Ingredients:

- 100g YEO'S RICE VERMICELLI
- 100g Bean curd (1 piece)
- 1 Egg
- A bit of shredded Cucumber and Onion.

### Seasonings:

- 4 tbsp YEO'S SATAY SAUCE
- 1 tbsp Coconut Milk
- 1 tsp Honey.

### Procedures:

1. Deep fry bean curd until slightly brown, then cut it into small pieces, boil egg and slice it, boil Rice Vermicelli, put everything onto a plate with cucumber and onion.
2. Mix and heat all the seasonings, pour it on top of the salad and the Rice Vermicelli.