



# Satay Mee Hoon Recipe

*Servings: 2 to 3 persons*

## **Gravy Ingredients:**

Tungsan Satay Paste	230g
Water	230ml

## **Ingredients:**

Mee Hoon	250g
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## **Depending on individual taste**

Sliced Pork  
Sliced Pig Liver  
Sliced Cuttlefish  
Sliced Dried Bean Curd  
Deshell Prawns  
Deshell Cockles  
Bean Sprouts tailed  
Kangkong cut lengthwise

## **Method:**

1. To prepare gravy: mix Satay paste and water into a saucepan, stir frequently and bring to boil. Remove immediately from heat and put aside, uncovered.
2. Bring a small saucepan of water to boil, add in Mee Hoon and ingredients (for one person's serving). Drain well after cooked, and dish out onto a plate. Ladle the hot Satay gravy onto Mee Hoon before serving. Enjoy!

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## 沙爹米粉食谱

2-3 人份

### 材料:

唐山沙爹酱	230克
水	230 毫升

### 用料:

米粉	250克
猪肉*	切片
猪肝*	切片
尤鱼*	切片
豆干*	切成条
虾*	去壳
蛤*	去壳
豆芽*	去尾
通心菜*	切成段

\*随个人喜好的份量

### 做法:

1. 将沙爹酱和水放进柄锅混合，搅拌煮滚 (放在一旁),滚后立即关火。
2. 再拿水放入另个小柄锅内煮沸。把米粉和用料经热水烫熟后(以1个人份量),滴干。然后分别放在碟上，淋上沙爹酱即可上桌。

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