



Vegetarian Satay Mee Boon

The main component to this Vegetarian Satay Mee Hoon is the rich and aromatic peanut sauce. Enjoy this dish with a medley of colourful vegetables, protein-packed ingredients to complete your meal.

Ingredients : (Servers: 2-3)

Tungsan/ Straits Story Vegetarian Satay Paste	160g
Water	200ml
Dried Mee Hoon (soaked to soften)	150-200g
Dried Bean Curd (cut into strips)	2 pieces
3 types of mushrooms (boiled)	Personal preference
Bean sprouts	Personal preference
Kangkong (cut into 5cm long)	Personal preference

COOKING METHOD

1. To prepare gravy – Premix Vegetarian Satay Paste and water evenly and bring to a boil. Put aside for later use.
2. Blanch Mee Hoon and the rest of the ingredients in boiling water, remove and drain.
3. Transfer blanch Mee Hoon and the rest of the ingredients to a serving plate, ladle hot satay gravy over. Serve and eat while its hot.

NOTES

1. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



斋沙爹米粉

斋沙爹米粉的主要成分是浓郁醇香的花生酱。搭配各种色彩缤纷的蔬菜和富含蛋白质的食材，让您的餐点更加完美。

用料: (2-3 人份)

唐山/南洋之宝 斋沙爹酱	160 克
水	200 毫升
干米粉 (热水泡软)	150-200 克
豆卜 (切成条)	2 个
菌菇 3 样 (烫熟)	依个人喜好
豆芽	依个人喜好
空心菜 (切成 5 厘米的长度)	依个人喜好

煮法

1. 将斋沙爹酱和水放入锅中，边煮边搅拌，煮滚后关火，放置一旁备用。
2. 另取一锅水煮沸，将一人份的米粉和配料烫熟，捞出沥干。
3. 将沥干的米粉和其它配料放入餐碟，淋上热好的沙爹酱，趁热食用。

备注

1. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!