



Siamese fried vermicelli

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkt vermicelli-soak till soft

pounded ingredients:

1 red onion

3 pips garlic

1 red chilly

1 tbsp dried prawns=soak to soften

1 tbsp chilly paste

Garnish:

1 cup chopped spinach

1/2 carrot- shredded

3 cabbage leaves- sliced

200gm fresh prawns-shelled

1 egg

seasoning:

1 tbsp dark soy sauce

2 tbsp fish sauce or little more

1 tbsp oyster sauce

Instructions

1. Saute pounded ingredients in 4 tbsp oil till aroma. Add prawns and fry till half cook.
 2. Add vegetables and then egg.
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3. Add well drain vermicelli and fry to blend well by adding seasoning to taste.
 - 4 serve hot with chilly for extra spicy.