Fried Beehoon

NIBBLEDISH CONTRIBUTOR

Ingredients

- Garlics cloves, chopped x 3
- Rice vermicelli, 200 gms,
- Bok Choy, cut into
- Medium or large prawns devined, 8 pieces
- Chicken slices, 50 gms
- Tofu cut into smaller cubes
- Shitake mushroom sliced x 3
- Fried garlics
- Coriander and spring onions
- Light soy sauce, 2 tsp
- Sesame Oil, 1 tsp
- Pepper
- Salt
- Cooking oil, 1 tbsp

Serve 2

Instructions

1. Soak the rice vermicelli in cool water for 10 min.
2. Soak shitake mushrooms in hot water for 10 min, press dry and sliced
3. Give the tofu cubes a quick stir till golden brown and set aside.
4. Heat oil till hot and sautee the chopped garlics until they start to go slightly brown, add the chicken slices, prawns and shitake mushroom.
5. Add in the rice vermicelli, bok choy and then the tofu.
6. Add light soy sauce, sesame oil, pepper and salt.
7. Garnish with corianders, spring onions and fried garlics.