

# Mee Siam

Serves 2 - 3

## INGREDIENTS

### Bee Hoon (rice vermicelli)

Dry bee hoon (rice vermicelli)*	125 g
Bee Hoon Sambal*	1 pkt
Water (for Step A2)	75 ml (1/3 cup)

### Mee Siam Gravy

Mee Siam Paste*	1 pkt
Water (for Step B1)	450 ml (2 cups)

### Garnish

Sambal Chilli*	1 pkt
Lime Juice*	1 pkt
Boiled egg	3 nos

### Optional Garnish

Chinese chives (ku chye)*	10 g
Prawn (medium size, cooked)	6 nos
Fried tau pok cubes (bean curd)	15 g

\* Included in this Prima Taste pack.

\* Refer to Chef's Tips for suggested alternatives.

### A. To cook bee hoon

1. Soak dry bee hoon in a pot of hot water until soft.
2. Heat Bee Hoon Sambal with 75 ml water in wok or frying pan on medium heat for 1 min. Stir well.

3. Add soaked bee hoon (from Step A1) and stir-fry. Mix the gravy with the bee hoon until gravy is evenly soaked up by the bee hoon.
4. Transfer to a serving bowl.

### B. To cook Mee Siam gravy

1. Mix Mee Siam Paste with 450 ml water in pot and bring to boil.
2. Simmer for 2 mins. Do not cover pot.

### C. To serve

1. Portion bee hoon into individual bowls.
2. Stir Mee Siam gravy gently before pouring onto bee hoon.
3. Add garnishes and serve with Sambal Chilli. Add Lime Juice to taste.

### CHEF'S TIPS

You may substitute prawns with chicken or turkey slices, and Chinese chives with spring onion. Bee hoon may be substituted with spaghetti or linguini.

For more detailed cooking instructions and tips, please visit [www.primataste.com](http://www.primataste.com).

### STORAGE

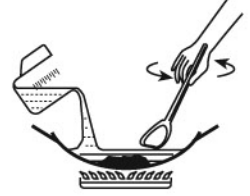
Store in cool, dry place. After opening, keep pack refrigerated and use within 3 days.

Volume Conversion: 1 cup ≈ 230 ml

## Step A



1



2



3



4

# 米暹

(2 - 3 人份)

## 材料

米粉	
干米粉*	125 克
B 米粉叁峇* (Bee Hoon Sambal)	1 包
水 (用于 A2 步骤)	75 毫升 (1/3 杯)

## 配料

C 叁峇辣椒* (Sambal Chilli)	1 包
D 酸柑汁* (Lime Juice)	1 包
熟蛋	3 粒
<b>可任选的配料</b>	
韭菜*	10 克
虾 (中型, 煮熟)	6 只
豆薄 (豆腐干块)	15 克

## 米暹汁

A 米暹糊* (Mee Siam Paste)	1 包
水 (用于 B1 步骤)	450 毫升 (2 杯)

\* 百胜厨即煮可食的主料全在包装里  
+ 请参考烹饪点子

### A. 烹煮米粉

1. 将干米粉浸在热水里至变软。
2. 把 B 米粉叁峇 (Bee Hoon Sambal) 和 75 毫升的水倒入炒锅或平锅, 用中火炒 1 分钟, 搅拌均匀。
3. 加入 A1 步骤的米粉然后翻炒。把米粉和酱汁拌匀, 直到米粉均匀吸收酱汁为止。
4. 将米粉盛入盘中待用。

### B. 烹煮米暹汁

1. 将 A 米暹糊 (Mee Siam Paste) 和 450 毫升的水倒入锅中煮沸。
2. 用小火继续煮 2 分钟。不必盖锅。

### C. 食用

1. 把适量米粉盛在个别的碗中。
2. 轻轻把米暹汁搅拌均匀后盛进碗里的米粉上。
3. 加入配料后, 配上 C 叁峇辣椒 (Sambal Chilli) 和 D 酸柑汁 (Lime Juice), 即可上桌。

### 烹饪点子

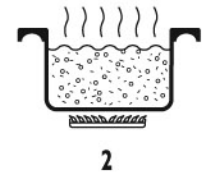
您也可用鸡肉或火鸡片代替虾, 青葱代替韭菜, 以意大利面或宽面来代替米粉。欲知更多烹调详情, 请浏览 [www.primataste.com](http://www.primataste.com)。

### 储存

储置阴凉、干燥之处。包装一旦打开, 就得放进冰箱, 并在三天内用完。

容量兑换: 1 杯 ≈ 230 毫升

## Step B



1

2

## Step C



1



2



3