

Asian Gourmet Sauces made by Mei
RECIPE CARD



WAYS TO USE THIS SAUCE

STIR FRY WITH IT

Add couple of spoonful of sauces to chicken pieces, or vegetables.

DIP WITH IT

Perfect sauce to compliment roast chicken, steamed potato and salad.

MARINADE WITH IT

Add 1 Tablespoon to beef or chicken for stir-fry dishes, BBQ and grill.

COOK WITH IT

Make Laksa noodles or tofu curry.

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www.meishomemade.co.uk/recipes



Satay Tofu Noodle Soup serves 1

This is one of my quick and easy noodle soup recipes. It packs lots of flavour and warming goodness with minimal time and effort. Easy ingredients that you might already have in your cupboard, fridge and freezer. I use Satay Sauce for the soup base plus a pinch of stock cube to intensify the flavour.

YOU'LL NEED A SAUCE PAN.

INGREDIENTS

- 1 portion of rice noodles (vermicelli)
- 1 banana shallot or sliced half of a small brown onion
- Handful of bean sprouts
- 6 tofu puffs (sliced)
- 2 tbsp of Mei's Satay Sauce with lemongrass
- Chopped coriander, chillies and peanuts to garnish

FOR THE SOUP BASE

- 2 tbsp of Mei's Satay Sauce with lemongrass
 - Quarter of a vegetarian stock cube + 500ml water
- Alternatively, replace 200ml of water with 200ml of tin coconut milk for a rich creamy soup

METHOD

- Cook rice noodles according to the packet instruction.
- In a sauce pan over medium-low heat, add a drizzle of cooking oil, 2 tbsp of Mei's Satay Sauce with Lemongrass and chopped shallot. Fry for 1 minute until fragrant.
- Add 500ml of hot water into the pan, a quarter of stock cube then bring it to boil.
- Put vegetable and tofu puffs into the soup and noodles and cook for a minute.
- Turn off the heat, season to taste.
- Serve in a bowl and garnish .

You can use this recipe to make Dan Dan noodles soup by using Mei's Dan Dan Chilli Sauce instead.

Note: Omit coconut cream.