

# Bee Hoon Warm Salad



## <Ingredients (4 serve)>

100g Bee Hoon

3 Garlic (Grated)

1/2 stalk Leek (Sliced)

1 Tbsp Sesame oil

2 Tbsp Sun flower oil

2 Tbsp Oyster Sauce \*

1 Tbsp Soy sauce (Kikkoman)

Sea salt

Black or white pepper

<Vegetables (option)>

Carrot (finely sliced)

Soy beans

Shiitake mushrooms

Coriander

Baby corn etc

\*)I use MAEKRU oyster sauce



### <Method>

#### 1. Boil the noodle

Pour water in a deep sauce pan or wok and bring it to the boil. Add the bee hoon and boil keep stirring. Sieve and set aside.

#### 2. Meanwhile cook the vegetables

Apply sesame oil and sunflower oil in a wok and add garlic and leek. Sprinkle some sea salt over and stir fry on low heat until the flavour is infused into the oil.

Good smell comes up, add other vegetables and pinch of sea salt and stir fry on medium heat. Coat all vegetables with oil.

#### 3. Stir fry all

Add boiled bee hoon into the wok, and let them season with oyster sauce, soy sauce, pinch of sea salt and pepper and merge together on high heat.

Transfer to the plate and serve immediately.