



Simple Sizzling Yee Mee

Ingredients

- 3 tbsp Corn Oil
- 3 cloves Garlic
- 1 inci Ginger
- 5 sprigs Dried Chilli
- 3.5 keping Chicken Breast
- 2 tbsp MAGGI® Homemade Chicken Stock
- 6 Dried Shiitake mushrooms
- 1.5 L Water
- 5 tbsp MAGGI® Oyster Sauce
- 1 tbsp Thick soya sauce
- 1 tbsp Sesame Oil
- 0.25 cup Corn Flour
- 0.25 cup Water
- 4 Yee Mee
- 4 Egg
- 3 packets Mustard Greens (Sawi)

Instruction

1. In a pot, stir-fry garlic, ginger, dried chilli, chicken, MAGGI® Homemade Chicken Stock and dry shiitake mushroom until fragrant.
2. Pour in water, MAGGI® Oyster Sauce, dark soy sauce, sesame oil, corn flour and water and let it boil. Simmer for 10 – 20 minutes.
3. Pour in corn flour to thicken the gravy.
4. Heat a flat pan or a sizzling pan. Put in yee mee, mustard leaf and pour over sizzling gravy.
5. Let it sizzle. While sizzling, pour in egg and let it cook for 2-3 minutes. Serve immediately.

Nutrition

Carbohydrates	55.55 g
Energy	560.95 kcal
Fats	21.44 g
Protein	38.68 g

35 Minutes

4 servings