

Tom Yam Soup Fish Noodles

东炎鱼面汤



INGREDIENTS A / 材料 A

1. Tomato 1pcs / 番茄 1粒
2. Lemongrass 3pcs / 香茅 3支
3. Onion 1 pcs / 大葱 1粒
4. Red Chili 2pcs / 红辣椒 2条
5. Madgan Leaves - 6pcs / 疯甘叶 6片
6. Tomyam Sauce 1 spoon / 东炎酱料 1汤匙



INGREDIENTS B / 材料 B

1. Fish Noodles / RichMama 鱼面
2. Prawn 6pcs / 中虾 6只
3. Fish Ball 8pcs / 鱼丸 8粒



COOKING METHOD / 做法

1. Defrost Fish Noodles / RichMama 鱼面解冻备用
2. Add all ingredients A to boiling water and boil about 15 minutes / 将所有材料A加入煮开的水滚大概15分钟
3. Add prawns and fish balls and continue cooking for about 5-10 minutes / 加入中虾和鱼丸，继续煮大概5-10分钟
4. Add RichMama fish noodles, salt, vinegar (apple cider vinegar), and fish sauce and ready to serve / 加入RichMama 鱼面，同时加入盐巴、醋（苹果醋）、和鱼露调味即可