

SAI FUN VERMICELLI (BEAN THREADS) NOW AVAILABLE IN NEW ZEALAND

ORIGINAL PACKAGING



NEW PACKAGING



Easy to cook and nutritional for the whole family!

Ingredients:

**Mung Bean
Potato Starch
Water**

Try some today - You'll love them!

Suggested Recipe for Chop Suey

Put 4 tbsps oil in large stock pot & fry the following:

1 large onion & 8 cloves garlic finely chopped.

Cut into cubes either of the following meat: chicken/beef/pork/lamb, add to pot. Add garlic salt to preferred taste. In separate large bowl, soak vermicelli uncovered in boiling water, stand until water is absorbed (approx. 10-15 mins). Drain off any excess water, add soy sauce to taste (approx. 1/2-3/4 cup). Add vermicelli to cooked meat, etc. stirring meat through, add frozen mixed veges, turn heat to low & cook until veges well heated. Serve with or without rice.

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See over for a great recipe!