

# Fried Tom Yum Bee Hoon/Rice Vermicelli

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/prawn-chilli-fry-recipe-chinese>

## Ingredients:

- 2/3 pound chicken pieces thinly sliced
- prawns Can add, also if desired, about 100 grams
- 3 pieces bean curd firm, tau kwa, cut into cubes
- 2 tablespoons dried prawns or udang kering, hae be
- 4 tablespoons oyster sauce
- 4 tablespoons fish sauce
- 2 tablespoons soy bean paste, preserved, taucu
- sugar to taste
- salt to taste, if desired
- 1 1/8 pounds rice vermicelli bee hoon, soak in water for about 20-30 mins, drain
- 10 stalks chives ku cai, cut into 1in lengths
- 7 ounces bean sprouts
- 4 chilli red and green bird eye, /chilli padi, slit in the middle
- 3 tablespoons chilli boh or 12 dried red chillies (soak in hot water for 20mins and drain)
- 1 lemon grass
- 3/8 inch ginger
- 3/8 inch galangal lengkuas
- 2 teaspoons shrimp paste dry roasted, belacan
- 2 tablespoons dried prawns soaked in water for 15mins and drained
- 3 cloves garlic
- 8 shallots
- 5 sprigs coriander leaves /celery leaves
- 3 kaffir lime leaves daun limau purut
- red chillies Some thinly sliced