



# Rainbow Mee Sua

This bowl of goodness is packed with several vegetables of shapes, colours and textures – and not forgetting the colourful rainbow mee sua which adds more fun and nutrients into their meals.

*Credits: Dietitian Jowynna Yeo*

## Key facts

**Preparation:** 20 mins

**Cooking:** 15 mins

**Total:** 35 mins

**Serves:** 2

## Ingredients

### Noodles

- 2 pieces of **SN Organic Handmade Rainbow Mee Sua** (Choose 2 different colours for a colourful bowl!)

### Broth

- 1 clove **Morado Garlic**, minced
- 2 pieces **SN Organic Brown Shiitake Mushrooms**
- 1 **Organic Tomato**
- 1 **tbsp SN Vegetable Seasoning (G Powder)**
- 1 **tbsp SN Organic High Oleic Sunflower Oil**
- 2 cups water (1 Litre)

### Toppings

- 1 **Organic Thai Baby Corn**, sliced
- 1 **Organic Lady Fingers**, sliced
- ½ cup **Organic Broccoliflorets**
- 2 **eggs**, hardboiled and sliced into half

## Method

### Noodles

1. Cook mee sua according to package directions (2 minutes).
2. Once done, drain the noodles and set aside.

### Broth

1. Heat up a saucepan/pot over medium-high heat.
2. Once hot, add oil, garlic and mushrooms. Sauté until fragrant (garlic has slightly browned).
3. Add 2 cups of water to deglaze the bottom of the pan. If necessary, scrape any bits of garlic stuck onto the surface of the saucepan/pot.
4. Add in SN Vegetable Seasoning and tomatoes, stir until the powder has dissolved completely. Bring to a simmer over medium heat.
5. Next, add in the vegetables to cook in the broth: broccoli, baby corn and lady fingers.
6. Once the vegetables are cooked, turn off the heat.
7. To serve, divide the noodles into 2 serving bowls. Add in the broth and toppings.
8. Serve with an egg. Enjoy!