



Wide Rice Noodles with Pork

Ingredients

• Wide Rice Noodles	1	bowl
• Minced Pork	30	g
• Sliced Pork	5	pcs
• Meatballs	2	pcs
• Sliced Chinese Fish Sausage	2	pcs
• Crispy Pork	2	pcs
• Dry Cabbage Leaves	1	tsp
• RosDee Noodle Soup	1½	tbsp
• Water	1	l
• Deep-Fried Garlic		
• Fresh Sprouts		
• Spring Onion, Coriander and Pepper Powder		

Our Product



RosDee
 Noodle Soup
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 น้ำซุปก๋วยเตี๋ยว

Cooking Method

1. Boil sprouts and wide rice noodles until cooked. Put them in a bowl.
2. Boil meatballs, Chinese fish sausage, sliced pork and minced pork, and set them aside.
3. Heat the pot and boil water. Add **RosDee Noodle Soup** and dry cabbage leaves.
4. Put meatballs, Chinese fish sausage, sliced pork and minced pork into the noodle bowl.
5. Pour the soup into the bowl at the right amount. Add deep-fried garlic and sprinkle with pepper powder. Add spring onion and coriander. **Wide Rice Noodles with Pork** is ready to serve.