



## Leng zab Soup

### Ingredients

• Water	3 3/4 cup	or	885 ml
• RosDee menu Yum Woon Sen	5 tbsp + 1 tsp	or	53 g
• RosDee Pork Flavor	1/2 tsp	or	5 g
• Fish Sauce	2 tbsp + 1 tsp	or	35 ml
• Chopped Parsley	2 tbsp	or	20 g
• Chili (Green Garden Chili)	4-5 pieces	or	8 g
• Fresh Lime Juice	1 tsp	or	5 ml

### Cooking Method

1. Pour water into the pot and boil with high heat then shift to medium heat afterward.
2. Add the taste and scent with **RosDee Pork Flavour**, **RosDee menu Yum Woon Sen** and fish sauce then stir well together.
3. Follow with chopped parsley and smashed Chili (Green Garden Chili) then boil them together for about 1 minute. Then turn off the heat and finish with lime juice.

### Tips

- After it is well mixed, keep them in sealed container and let it rest until cool. With this, it should be consumed by 3 days and kept at 1-5 °C without adding chopped parsley, green Thai chili pepper and lime juice. These ingredients can be added after heating in prior to serve. This is to prevent parsley and chili pepper from darkening and keep lime juice from turning bitter.

### Our Products



RosDee menu  
Yum Woon Sen

รสดีเมนู  
น้ำยำ



RosDee  
Pork Flavor

รสดี  
หมู