

# Basil Bee Hoon with Minced Meat Patties

Serves 4



## Ingredients

### For Fried Bee Hoon

200 g Healthier Choice Symbol (HCS) brown rice bee hoon  
3 garlic cloves, minced  
½ red onion, diced

### For Meat Patties

300 g minced meat (makes 4 patties)  
1 bunch of basil  
1 tbsp cooking oil

### Seasoning Ingredients for Meat Patties

1 tsp corn flour  
½ tsp soy sauce  
Ginger, finely minced  
1 tbsp basil, coarsely chopped  
Pinch of salt  
Pinch of pepper  
2-3 tbsp water

### For Vegetables

½ carrot, thinly sliced  
4-5 pcs black fungus, cut into shreds  
½ taukwa, thinly sliced  
½ red capsicum, diced  
½ yellow capsicum, diced  
1 medium tomato, sliced  
¼ japanese cucumber, cut into shreds  
1½ tbsp basil, coarsely chopped  
1 tbsp cooking oil  
1½ tbsp light soy sauce  
1 tsp oyster sauce  
½ tsp salt  
¼ tsp pepper  
1 cup water

### For Garnishing

2 leaves fresh coral lettuce (1 each of green and red for variety), cut into long thin shreds  
4 cherry tomatoes, halved  
Anchovy chili, sprinkle at top or put at the side



**Preparation method on the next page**

**Semi-finalist**



**Courtesy of Helen Yek and Alice Chua**

*"This recipe is ideal for busy working mums when time is tight because it is simple yet tasty."*



## Preparation

### For Fried Bee Hoon and Vegetables

1. Soak bee hoon in warm water until they are soft (approximately 10-15 minutes).
2. Heat ½ tbsp of oil in a pan, sauté onions till fragrant.
3. Add vegetables and cook till tender.
4. Remove vegetables from pan and set aside.
5. Heat up a wok, add ½ tbsp oil and sauté garlic until fragrant, then add 1 cup water, soy sauce, oyster sauce, salt, pepper and bring to a boil.
6. Drain the bee hoon and add into the wok, stir well until heated through, then add the cooked vegetables that were set aside.
7. Mix well, and add in the basil. Stir to mix well.
8. To serve, place one patty on top of the bee hoon. Garnish with coral lettuce, with the cherry tomatoes on top, and the anchovy chili on the side.

### For Meat Patties

1. Season minced meat as per seasoning ingredients mentioned above, divide into 4 portions. Roll each into a ball and flatten.
2. Heat up pan, add ½ tbsp oil and fry each flattened patty till brown and cooked through. Control the heat to avoid burning.
3. Remove patties from pan, and place on kitchen towels to absorb excess oil.



