

## 1. Eggcellent- Egg salad

Whats more easier and faster to make with boiled eggs... an egg salad!. Just add few ingredients, mix it up and it's ready for you to enjoy and relish your taste buds. It's the perfect dish for a quick lunch or breakfast or something to bring to a picnic.

### Ingredients;

- 8 eggs hard boiled and cooled
- ½ cup mayonnaise
- 1 ½ teaspoons yellow mustard
- 1 green onion thinly sliced
- 1 rib celery finely diced
- 2 teaspoons fresh parsley chopped

### Methods;

1. Divide an egg in half. Chop whites and remove yolks.
2. Combine yolks with mayonnaise, mustard, and salt and pepper to taste until smooth and creamy
3. Add the rest of the ingredients and stir well
4. Serve with breads and lettuce

## 5. Pineapple Sweet and Sour Prawns

Make this pineapple sweet and sour prawns with the WOH HUP sauces. No need to use a variety of spices or herbs when cooking, these sauces are packed with the necessary flavour to uplift the taste of your dish

### Ingredient;

- 1 bottle [Woh Hup Pineapple Sweet & Sour Sauce](#)  
2 tbsp [Woh Hup Premium Light Soy Sauce](#)  
500g prawns (shelled, de-veined & leave tail intact)  
200g vegetables  
1 egg  
some corn-starch, pepper, oil for frying

### **Methods;**

1. For 30 minutes, marinate prawns in Woh Hup Premium Light Soy Sauce with a sprinkle of pepper and one beaten egg.
2. Coat the prawns with corn starch and deep fry in heated oil until golden brown. Drain oil and set aside
3. 1 tablespoon oil is used to stir fry veggies. Stir-fry briefly after adding prawns and 1 bottle of Woh Hup Pineapple Sweet & Sour Sauce.
4. Serve hot with rice and enjoy