



Love the taste every time.

Satay Tuna Siu Mai

A popular menu item at dim sum restaurants, but who knew it was so easy to make? In this version, little sauce is needed because of the flavoured tuna product.

Ingredients

- 1 can (85g) Clover Leaf® Flaked Light Tuna – Spicy Peanut Satay
- 1/3 cup cooked rice
- 2 tbsp cooked green peas
- 1 tbsp vegetable oil
- 8 wonton wrappers

Preparation

Mix all ingredients except green peas and wonton wrappers. Scoop mixture onto wonton wrapper and pinch the corners up to secure tuna mixture. Steam for 10 minutes. Garnish with green pea. Serves 4.



沙爹吞拿魚燒賣

這個深受歡迎的點心，誰知道原來是這麼容易做？此菜譜用風味吞拿魚，味道適中，無需多加調味。

材料

- | | |
|------------|---------------------------|
| 1 罐 (85 克) | Clover Leaf® 香辣花生沙爹風味淡吞拿魚 |
| 1/3 杯 | 熟米飯 |
| 2 湯匙 | 熟青豆 |
| 1 湯匙 | 菜油 |
| 8 張 | 餛飩皮 |

做法

把吞拿魚、熟米飯和菜油混合拌勻；取適量吞拿魚餡料放入餛飩皮中央，然後圈起餛飩皮，捏起邊角，讓其呈開花狀；隔水蒸 10 分鐘；加上熟青豆裝飾。4 人份