

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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SIBOYA YUM TA LAY

(Hot and sour seafood salad) Lunch for 1 or serves 2 as a side dish.

...in a hot fry pan, quickly saute until just browned.

100 g (4 oz) boneless fish pieces

...in a sauce pan with 300 mL (1.25 cup) water, boil for 1 minute.

100 g (4 oz) squid pieces

100 g (4 oz) prawns

...in a mixing bowl, add and toss.

1-4 crushed Thai chilis (how spicey do you want it)

45 mL (1.5 Tbs) nam pla (Thai fish sauce)

60 mL (2 Tbs) fresh lime juice

5 mL (1 tsp) palm sugar (sub white sugar)

1/2 shallot thinly sliced

1/4 white onion (sliced in thin wedges)

1/2 tomato (sliced in thin wedges)

4 slices carrot crinkle cut julliened

Toss and garnish with 1 green oinon and few spriggs of cilantro, serve.