



## INGREDIENTS

1. CRAB
2. EGGS
3. MAE NAI STIR FRIED SEAFOOD CURRY PASTE
4. VEGETABLE OIL
5. GARLIC
6. YELLOW ONION
7. GREEN ONIONS
8. CHINESE CELERIES
9. RED CHILLY PEPERS
10. WATER



## COOKING DIRECTIONS

1. PREPARE 2 LBS OF CRAB
2. MIX 1 BAG/100 GRAMS OF MAE NAI SEAFOOD CURRY PASTE WITH 1 CUP OF WATER & 3 EGGS
3. HEAT VEGETABLE OIL IN WOK
4. ADD CHOPPED GARLIC AND STIR UNTIL CRISP
5. ADD CRAB THEN STIR OCCASIONALLY UNTIL 80% COOKED
6. POUR MAE NAI SEAFOOD CURRY PASTE MIXTURE OVER THE CRAB AND STIR
7. ADD SLICED YELLOW ONION AND STIR UNTIL FULLY COOKED
8. ADD CHINESE CELERIES AND SLICED CHILLY PEPPERS
9. SERVE WITH STEAM RICE AND ENJOY!

INGREDIENTS AND COOKING INSTRUCTIONS APPLY TO ALL SEAFOOD CURRY DISHES.