



green-bean black-bean tofu stirfry

NIBBLEDISH CONTRIBUTOR

Ingredients

- firm tofu, cubed - ginger, finely diced - garlic, finely diced - green beans, bite size pieces - black bean sauce - cashews

Instructions

this is hardly a recipe and hardly worthy of really being posted, but eh, student. that's my excuse. and who really makes their own black bean paste. really. 1. lightly fry the ginger and garlic till golden 2. bung in the tofu and green beans and bout a tablespoon of water 3. throw the lid on like its one sale for for \$19.95 attempting to catch as much steam in the process, let that sit for about 5-10mins 4. chuck in black bean sauce to taste and stir through, make note to scrape off all the crusty little tasties stuck to the bottom of the pan 5. garnish with whatever tickles your fancy but i recommend cashews