



# Chicken and Tofu in chili bean sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 300g Green Beans, cut into 2'
- 2 pc Tofu, cut into 1cm slices
- 200g Chicken Breasts, sliced
- 2 gloves Garlic, minced
- 1Tbsp Chili Bean Sauce
- 3 Tbsp Oil
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## Seasoning

- 1 tsp Fish Sauce
- 1/2 tsp Dark Soya Sauce
- 1Tbsp Corn Starch

## Instructions

- 1 Mix chicken with seasoning, set aside.
- 2 Heat wok with 2 Tbsp oil, fry both sides of tofu  
until golden on slow heat. Dish and drain excess oil.
- 3 Stir-fry chicken in the remaining oil until cooked.  
Dish up.

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4 Add 1 Tbsp oil in the wok. When heated add minced garlic, chili bean sauce and green beans. Stir-fry for a few minutes. Add water and cover, cook until beans are tender. Add chicken and tofu mix well. Dish out and serve with white rice.