



Tofu with shrimp and peas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 pack firm tofu (diced and fried)
- a handful frozen peas and carrots
- 1/4 lbs shrimp (shelled and cut half)
- 1/2 pc green/red bell pepper (diced)
- 2 tbsp oyster sauce
- 1 tbsp sugar
- water
- corn starch
- garlic
- oil

Instructions

- Heat pan with oil, add garlic, shrimp stir till shrimp cooked
 - add peas, carrots, bell pepper and water
 - stir well, add oyster sauce, sugar, and corn starch mixture
 - add fried tofu and let it simmer
 - ready to be serve
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