



# Tomato and Bean Paste Crab

NIBBLEDISH CONTRIBUTOR

## Ingredients

5~ 6 tbsp oil

600g 2~3 fresh crabs

### Paste (pound coarsely)

2 tbsp bean paste (or in Hokkien "tau cheo",  
it is made from yellow dried soy  
beans that have been fermented  
and salted)

4 cloves garlic

8 pcs shallot

20g ginger

### Sauce

8 tbsp tomato sauce

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2 pcs	red chilies, seeded and quartered
1 tbsp	sugar, or to taste
1 pc	egg
200 ml	water

## Instructions

1. When oil is hot, add paste and stirp-fry it until  
fragrant
  2. Add tomato sauce and red chilies, fry for about  
1 minute and add crabs for about 2-3 minutes.
  3. Add sugar to taste
  4. Close wok with cover and turn the flame down to  
cook for about 10~15 minutes or until crab meat  
turns from translucent to white
  5. Turn off heat and add egg to thicken the  
sauce, mix well.
  6. Serve with plain rice
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