



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

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 stir-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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