



Fried tofu, pork and quail eggs in sweet soy stew

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 quail eggs (boiled)
- 1 pack firm tofu (diced and fried)
- 1/2 lbs ground pork
- 2 tbsp oyster sauce
- 1/4 cups sweet soy (kecap ABC)
- 1 tbsp salt
- 2 tbsp sesame oil
- chopped garlic
- 3 cups water

Instructions

- In a pot, stir fry ground pork ,sesame oil and garlic till brown and cooked.
- Add sweet soy, oyster sauce, salt and water, let it simmer
- After that, add fried tofu and quail eggs.
- Put in medium heat and let it simmer around 20 minutes.
- Ready to be serve with steam rice.