



Beansprout with soft taufu

NIBBLEDISH CONTRIBUTOR

Ingredients

300 g beansprouts
1 piece soft taufu [bean curd]
1 piece salted shark fish-cut small pieces
1 red chilli, chopped
1 tbsp dried prawns- pounded
1 tbsp chopped garlic
1 tbsp chopped onion
1 cup water
salt and pepper to taste

Instructions

1. heat 3 tbsp oil and saute chopped ingredients ,salted fish and dried prawns.
2, Add beansprouts and water, simmer for 1/2 minute and add taufu. Dish out and serve.

NOTE: you can add fresh prawns .