



# 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 .