



Tofu with dried sprimp sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of tofu
- 1 tablespoon of dried shrimps
- spring onion, sliced

Sauce:

- 1/2 tablespoon of soy sauce
- 1 tablespoon of oyster sauce
- 1/2 teaspoon of sugar
- 1/4 cup of water
- 1/2 teaspoon of potato starch
- 1/2 teaspoon of grated ginger
- 1/2 teaspoon of sesame oil

Instructions

1. Boil water and blanch tofu.
2. Drain tofu.
3. Dry fry dried shrimps mix till they become partially powdered.
4. Mix sauce ingredients, pour in wok, add tofu cubes.
5. Fry couple of minutes till sauce thickens and cover tofu cubes.
6. Serve with spring onion slices.