



# Stir-Fry Bean Sprouts ?????

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 bag of bean sprouts
- 2 cloves garlic
- 2 fermented bean curd cubes
- 1 tbsp oil

## Instructions

1. Wash bean sprouts.
2. Heat a wok until hot, add the oil and swirl to coat the wok. Add the garlic and bean curd cubes, saute for about 30 seconds.
3. Add the bean sprouts and stir-fry. Cook until the bean sprouts are transparent about 2 1/2 minutes. Plate and serve.