



# Dried yuba with string bean

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 package of dried yuba sticks
- 2 spring onions, sliced
- 200 grams of string bean, cooked, cut into sections
- 1 tablespoon of soy sauce
- 1 tablespoon of mirin
- 1 teaspoon of korean bean paste
- 1/2 teaspoon of red curry paste
- 1 tablespoon of sesame seeds
- 1 teaspoon of sesame oil
- 1 teaspoon of oil

## Instructions

1. Dehydrate yuba by soaking it in warm water, once it's soft, drain it and cut into sections.
2. Heat oil in the wok, add spring onions (white parts only), fry 2 minutes.
3. Mix sauce ingredients: soy sauce, mirin, bean paste and curry paste. Pour into wok.
4. Add dehydrated yuba. Simmer 15 minutes.
5. Add string beans and spring onions, simmer 4 minutes.
6. Serve sprinkled with sesame seeds and sesame oil.