



Thai Style Hot and Spicy Fried Tofu

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 block firm beancurd/tofu, cut into bite sized cubes - oil for deep frying - 100g ground pork - 1stalk lemon grass chopped finely - 1tsp chopped chilli padi or dashes of red chilli pepper flakes Seasoning: - 2tbsp lime juice - 1tbsp sugar - 200mlwater/broth

Instructions

1. Heat up oil for deep-frying, deep fry bean curd till golden brown. Dish and drain, set aside 2. Heat up oil and saute all ingredients till fragrant 3. Add in ground pork, stir well, add in seasoning and bring to boil. Add in fried bean curd, mix well and serve immediately