

Garlic Chive with Dried Tofu

Ingredients

11 oz Garlic Chives
2 Dried Tofu (squares)
2 T Vegetable Oil
2 t Chili Bean Paste
1/4 t Sugar
1/2 t Oyster Sauce
1/4 t Salt

Instructions

1. Wash dried tofu, pat dry and thinly slice them into about 2mm thick.
2. Wash garlic chives, drain dry. Cut the ends off of the chives then cut chives into 4 to 5 cm sections.
3. Mix in a small bowl chili bean paste, sugar, oyster sauce, and salt. Set aside.
4. Heat the oil in a wok over medium heat. Add the sliced dried tofu and stir-fry for about 1 minute. Toss in garlic chives, turn heat to high, and again stir-fry for about 1 minute. Pour in sauce, keep stir-frying to coat both the tofu and chives evenly. Dish up, serve hot.