

Steamed Tofu, Shrimp and Eggs

Ingredients

12 oz Silken Tofu
2 Eggs
2 t Vegetable Oil
1/3 c Chicken Broth
2 t Fish Sauce
4 oz Shrimp (peeled)
1 t Maggi Seasoning Sauce
1 t Chili Crisp
2 Green Onions (chopped)
0 ds Salt
0 ds Ground Black Pepper
0 ds Garlic Powder

Instructions

1. Peel shrimp and season with salt, pepper, and garlic powder. Set aside.
2. In a 10" nonstick skillet on medium low heat add vegetable oil and swirl to coat the pan.
3. Add the tofu and break it up with a spatula. Crack the eggs into the pan and then add chicken broth and fish sauce. Mix well with the spatula.
4. Layer the shrimp on top of the mixture and cover the pan to steam for 6 minutes.
5. Garnish with green onions, maggi seasoning, and chili crisp. Turn off heat and serve immediately.