

## Bean Sprouts with Salted Flying Fish Roe Recipe

**Ingredients:** Serves 2

100 g salted flying fish roe  
500 g soy bean sprouts, tail removed  
1 teaspoon salt  
1 tablespoon vinegar  
1 tablespoon sugar  
½ teaspoon sesame oil

**Method:**

Boil soy bean sprout with hot water and then store in the refrigerator. Drain off the water and leaves aside. Stir well salt, vinegar, sugar and sesame oil and pour over the soy bean sprouts. Store in the refrigerator. Place soy bean sprouts on a serving dish topped with salted flying fish roe and serve.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]