

## Chive Flowers with Fish Paste Cakes Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2

110g Chive flowers  
6 slices fish paste cake  
2 chili peppers

**Seasonings:**

1 teaspoon cooking wine  
1 teaspoon salt  
3 tablespoons water

**Method:**

Discard the old bottom stems from chives flowers, rinse well and cut into small sections. Cut fish paste cakes into strips. Shred chili peppers. Heat 2 tablespoons cooking oil in wok to stir-fry flowers until fragrant, then add in fish paste cakes and shredded chili peppers. Season with all seasonings to taste. Mix well and remove from heat. Serve. Fish paste cakes are made from deep-fried fish paste. There are many kinds of shapes, so use sliced shapes so that it is easier to cut. Stewed fish paste cakes are used in this recipe. Unflavored fish paste cakes can be used if desired. Do not select fish paste cakes that have many different flavors, since the chive flowers have a very strong flavor.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]