

Chives with Ham Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

150g Chinese flowering chives

1 no. tomato (shredded)

50g ham (cut into thin slices)

2 teaspoons dried sour plum powder

Seasoning:

Pinch of salt

½ teaspoon chicken stock concentrate

Method:

Rinse the Chinese flowering chives and cut into small sectionals. Blanch them into boiling water. Remove and drained. Heat up 2 tablespoons oil in the hot wok to sauté the ham slices and shredded tomato until fragrant. Add in Chinese flowering chives and seasoning, stirring constantly over a high heat until well combined. Dish up, sprinkle with dried sour plum powder, mix well. Serve immediately.

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