

## Fried Beansprouts, Chives and Beancurd Recipe

### Ingredients:

150 g beansprouts  
100 g Chinese chives (koo chye)  
150 g firm beancurd (tau kwa)  
1 tablespoon oil  
2 garlic cloves, minced  
¾ teaspoon salt

### Method:

Rinse and pat dry beansprouts. Nip off roots and remove any brown seed caps. Cut chives into 5-cm lengths, wash and pat dry. Dice beancurd. Heat oil in a wok over high heat and fry garlic for 1 minute or until lightly browned. Add beancurd and fry, stirring gently, for 2 to 3 minutes, until browned all over. Add all other ingredients and fry vigorously for 2 minutes until vegetables are cooked. Serve immediately with steamed jasmine rice.

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