

## Stewed Chicken with Fried Tofu Recipe

**Ingredients:** Serves 4

2 chicken legs  
2 chicken wings  
8 pieces fried tofu  
1 bundle mung bean noodles  
2 stalks scallions  
2 slices ginger  
1 red chili

**Seasonings:**

1 tablespoon Shao-xing wine  
4 tablespoons soy sauce  
3 cups water  
1 teaspoon rock sugar  
salt to taste

**Method:**

Chop chicken legs and wings to pieces. Cut scallions to sections. Soak mung bean noodles with warm water to soft, drain. Blanch fried tofu, remove and drain dry. Heat 2 tablespoons of oil to fry ginger and scallions until fragrant. Add chicken in, stir-fry until the color of chicken changes. Add wine and soy sauce, stir-fry for a while. Add water, bring to a boil. Add rock sugar, red chili and fried tofu, pour into a casserole, turn to low heat when it boils, simmer for about an hour. Cook until chicken is tender enough. Add mung bean noodles in, cook until soft. Season with salt if needed.

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