

Stir-Fried Bean Sprouts with Clams Recipe

Ingredients: Serves 4

300g bean sprouts

15 clams

1 tablespoon ginger shreds

1 teaspoon chopped scallion

1 dried scallop

Seasonings:

a pinch of salt

a pinch of white pepper

a little of cornstarch paste

Method:

Rinse clams, put in a bowl with ginger shreds. Steam for 2 minutes until clams are just opened.

Remove the meat out, keep with juice for later use. Put scallop in a small bowl with water covered. Steam for 30 minutes. Tear to thin strings while it cools. deep-fry scallop to very crispy, drain. Trim bean sprouts, rinse and drain. Heat 1 tablespoon of oil to stir-fry bean sprouts and scallion over high heat, add clam meat and juice (about 3-4 tablespoons of juice), stir-fry until bean sprouts are cooked. Season with salt and pepper, thicken with cornstarch paste. Remove to a serving plate, sprinkle fried scallop over bean sprouts.

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