

Stir-Fried Beancurd with Kim Chi Recipe

Ingredients: Serves 4

2 pieces firm beancurd, deep-fried and cut into six pieces
150 g sliced streaky pork
2 cloves of garlic, peeled
1 small piece ginger, peeled
300 g Kim Chi
1 cup water

Method:

Cut Kim Chi to large pieces and leave aside. Heat 3 tablespoons oil and toss fried sliced garlic and ginger until fragrant. Add sliced pork and stir well. Add Kim Chi and fried beancurd cubes to fry a while before adding water. Let boil until the sauce is slightly thick and for beancurd to absorb the flavor. Dish up and serve.

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