

Stir-Fried Lettuce with Ginger Recipe

(Malaysian Recipe)

Ingredients: Serves 4

1 tablespoon vegetable oil
2 tablespoons shredded ginger
500g lettuce, cleaned and drained well

Seasoning:

5 tablespoons yellow wine
½ teaspoon sugar
pinch of salt
½ teaspoon of fish sauce
a little corn flour water, for thickening

Method:

Heat up oil, sauté shredded ginger until fragrant. Add in lettuce, seasoning and stir-fry until well-mixed. Thicken with corn flour water. Dish up and serve.

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