

## Steamed Tofu with Oyster sauce

- Serves 4 people -

### INGREDIENTS:

400g Tofu	4 Green chilies
1 Bell pepper	1/2 Cucumber
3 Spring onions	2 tbs Oyster sauce
1 Carrot	2 tbs Soy sauce
1 Red onion	1 tbs Fish sauce
1 Tomato	1 tbs Sweet chili sauce

### METHOD:

**STEP 1** Cut the tofu and the vegetables into cubes.

**STEP 2** Deep fry the tofu until golden, put aside.

**STEP 3** Use the oil from the tofu to fry the garlic and onion and stir until golden brown.

**STEP 4** Add soy sauce, fish sauce, carrots, bell pepper, green chilies, cucumber and seasoning.

**STEP 5** Add spring onion right before serving.

