



## Stir-fried Bean Sprouts & Garlic Chives

I love the crunch of bean sprouts scattered over many dishes, from char kway teow to laksa, but I find that whenever I buy a bag I always waste more than half of them as I'm using just a small handful as a garnish. Then I came across tumis taugh tofu, a dish that treats bean sprouts as the star attraction, stir-frying them with tofu. I've left the tofu out in this quick stir-fry, but you could crisp up some tofu puffs in the oven, halve them then toss them into the wok with the bean sprouts and garlic chives. And if you don't have garlic chives, just add a crushed clove or 2 of garlic. Only ever buy bean sprouts from an Asian grocer with high turnover as they do perish quickly – I find that storing them in a tub of water in the coldest part of the fridge, extends their life to a week or even more; and when they're being cooked like this, it doesn't matter if they've softened just a little.

**Serves 2 as a side dish**



### INGREDIENTS

- 150g bean sprouts
- 100g garlic chives
- 2 teaspoons vegetable oil
- 1 teaspoon freshly grated ginger
- Salt flakes, to taste

### METHOD

1. Tail the bean sprouts and discard any brown seed caps and soft sprouts.
2. Cut chives into 5cm lengths.
3. Heat a wok over high heat.
4. Add oil, then bean sprouts, chives, ginger and a pinch of salt and stir for 30–60 seconds, until they're just wilted.
5. Serve.