



THAI GINGER WITH TOFU

Preparation Time: 15 minutes

Cooking Time: 10 minutes

Ingredients:

Garlic - 2 large fresh cloves diced
Thai Ginger (turmeric) - 1in piece cut into strips
White onion - half small cut into strips
Thai Celery - 3 small pieces chopped
Green Chilli - 2 with seeds
Tofu - half 2 x 3in block
Oyster Sauce - 1tsp
Light Soy Sauce - 2tsp
White sugar - 1tsp

Cooking Instructions:

1. On low gas heat your wok
2. Add 1tbsp oil - wait for it to heat
3. Add garlic and cook until golden (do not burn)
4. Add tofu - cook until golden
5. Add Thai ginger - stir well
6. Add onion and chilli - mix until onions are soft
7. Add oyster sauce, soy sauce, sugar - mix together
8. Add celery and turn off gas
9. Serve on a plate garnished with celery leaves