

wild garlic with tofu, aubergine and oyster sauce

preparation time: 10 minutes

cooking time: 10 minutes

author: chip butties and noodle soup

serves: 2-3 people

ingredients:

200g wild garlic (well washed and rinsed in cold, running water)

200g tofu (cut into slices/cubes)

1 aubergine (cut into slices/cubes)

50g peanuts (chopped)

5 tbs oyster sauce

3 tbs soy sauce

3 tbs fish sauce

1 tsp chilli flakes

3 inch piece of ginger (finely chopped)

2 tbs oil

instructions:

- heat a large frying pan or wok with the oil - when hot add the ginger, chilli, aubergine and tofu - stir fry for a few minutes until the aubergine has softened and the tofu slightly browned.
- next add the wild garlic (this may look like too much but don't worry it will wilt down considerably), oyster sauce, soy sauce, fish sauce, and continue to stir fry until wilted down and all heated through (about 4-5 minutes).
- garnish with chopped peanuts and serve with plain white rice or noodles.

