

# Singapore Chilli Crab

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chilli-crab-recipe-malaysian>

## Ingredients:

- 1 mud crab about 800g
- 3 tablespoons vegetable oil
- 3 cloves garlic roughly chopped
- 2 centimeters ginger grated
- 2 shallots roughly chopped
- 3 chilli red birds eye, halved
- 1 teaspoon beans pounded brown preserved soya
- 2 spring onions cut into 3-4 cm long
- 1 egg
- 1 teaspoon lime juice freshly squeezed, optional
- 1 bunch coriander leaves
- 4 mantou steamed
- 1 cup water
- 5 tablespoons tomato sauce
- 2 tablespoons sugar or to taste
- 2 teaspoons corn flour
- 1/4 teaspoon salt or to taste

## Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 65 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 310 milligrams
9. Sugar: 10 grams

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