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# MALAYSIAN KANGKUNG BELACAN

Alexander Teh



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## Ingredients:

1 bunch (450g) of KangKung or water  
spinach

3 red chilies

- seeded and roughly chopped

6 to 8 shallots or 1 medium onion

- peeled and cut into small pieces

3 cloves garlic

- peeled & finely chopped

1 tablespoon dried shrimps

$\frac{3}{4}$  inch cube Belacan

(shrimp chilli paste)

2 tablespoons vegetable oil

Salt to taste

Jasmine Rice for serving

## Cooking Method:

1. Cook the rice so it is ready to serve with dish once finished cooking.
2. Wash and soak the shrimps in water for about 10 minutes.
3. Chop the KangKung into 3 - inch lengths and rinse well as it can be gritty.
3. Allow the KangKung to drain in a colander for at least an hour or use a salad spinner to get rid of excessive water.
3. Drain the shrimps and blend with red chilies, shallots and garlic, with 2 to 3 tablespoons of water into a paste.
4. In a wok or large pan, heat oil on high heat and sauté the blended paste for 4 to 5 minutes until fragrant.
5. Add KangKung and fry on high heat for 2 to 3 minutes until vegetables are wilted.
6. Add salt to taste. Remove from heat and serve with hot steamed rice.



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