

Bean Sprouts Salad Recipe

(Kerabu Taugeh - Malaysian Recipe)

Ingredients: Serves 4

600g bean sprouts (taugeh), tailed
1 tablespoon dried shrimps, roasted and coarsely ground
2 tablespoons grated skinned coconut, for kerisik
6 shallots, peeled and sliced
20 bird's eye chilies, sliced
1 lime, squeezed
Pure coconut cream, squeezed from ½ grated coconut
½ teaspoon salt

Method:

Scald bean sprouts in boiling water and drain well. Into a bowl, put bean sprouts and all remaining ingredients. Mix well. Serve with white rice.

[asian_free_recipes_download]/[asian_free_recipes_download]