

Char Eng Chai Recipe

(Spicy Water Convolvulus with Sambal Recipe)

Ingredients:

500 g water convolvulus (kangkong)
3-4 tablespoons oil
50 g dried shrimps, soaked and chopped
pinch of salt and pepper, or to taste
1 teaspoon fish sauce

Spice paste (ground):

40 g (4-5) fresh red chilies
5 g (5) dried chilies
10 g (1 clove) garlic, peeled
120 g (12) shallots, peeled
10 g (4) candlenuts
5 g belachan (dried shrimp paste), toasted

Method:

Wash kangkung, drained well and snap the stalks at 2-4 leaves intervals, discarding the thicker parts of the stalks near the root end. Set aside. Heat up the oil in a wok to fry the dried shrimps until fragrant. Remove and set aside. In the same oil, sauté the spice paste until fragrant. Add in the kangkung, and stir-fry to mix well with the spice paste. Season to taste with salt, pepper and fish sauce. Turn off heat and return the fried dried shrimps to the wok. Stir to mix well and serve hot with steamed white rice.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]