

Fried Spicy Water Convolvulus Recipe **(Kangkong Belachan)**

Ingredients:

250 g water convolvulus (kangkong)
1 tablespoon shrimp paste (belachan)
2 tablespoons dried shrimps, soaked until soft
4 red chilies
8 shallots, peeled
4 cloves garlic
4 tablespoons oil
150 ml water
dash of fish sauce (optional)

Method:

Cut off and discard 2½ cm from water convolvulus root ends. Slice stalks into 3-inch lengths, then rinse very well in a basin of cold water to remove grit.

Grind shrimp paste with dried shrimps, chilies, shallots and garlic until fine. Heat oil in a wok over medium-high heat and fry paste vigorously for 3 to 4 minutes until fragrant.

Add water convolvulus and stir-fry for 2 minutes, then add water and fish sauce, if using, and stir 1 minute more. Serve immediately with steamed jasmine rice.

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