

Spinach Leaves Coconut Gravy Recipe

Ingredients:

400 to 500 g spinach
3 candlenuts
2 to 4 fresh red chilies
20 g shallots and 20 g garlic, peeled
1 Indonesian bay leaf or daun salam
1/2 cup coconut cream
1 cup water
1/2 teaspoon salt and 2 teaspoons sugar
2 tablespoons vegetable oil

Method:

Grind candlenuts, chilies, shallots and garlic to a paste. Pluck off spinach leaves and cut each stalk into 3 to 4. Heat vegetable oil in a wok and stir-fry candlenut paste mixture over Medium Heat for 3 to 4 minutes till fragrant. Add bay leaf, coconut cream, water, salt and sugar and simmer for 2 to 3 minutes over Low Heat. Add spinach and simmer for 2 to 4 minutes till cooked. Serve.

You can also add 100 g peeled small shrimps with the spinach.

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