

Kangkung Belacan (Water Spinach with Shrimp Paste)

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/kangkung-belacan-recipe-chinese-style>

Ingredients:

- 1/4 cup sauce belacan, or see ingredients/instructions for a quick version of the sauce below
- 1 1/2 pounds water spinach
- 1 teaspoon fresh ginger julienned
- 3 cloves garlic chopped
- 1 1/2 tablespoons Shaoxing wine
- 1/4 teaspoon sugar
- 1/8 teaspoon msg optional
- 1/8 teaspoon white pepper
- 3 tablespoons vegetable oil
- salt unchecked?, to taste
- 2 tablespoons dried shrimp rinsed, soaked in 1/4 cup of water
- 2 teaspoons belacan
- 1 shallot medium shallot, thinly sliced
- 1 clove garlic sliced
- 2 dried red chili peppers chopped and de-seeded_
- 1 chili fresh holland, chopped
- 1 1/2 tablespoons vegetable oil

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 11 grams
3. Cholesterol: 5 milligrams
4. Fat: 11 grams
5. Fiber: 3 grams
6. Protein: 4 grams
7. SaturatedFat: 1 grams
8. Sodium: 500 milligrams

9. Sugar: 2 grams

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