

Malaysian Vegetable Curry (Sayur Lodeh)

Yield: 6 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-vegetable-curry-recipe>

Ingredients:

- 300 grams deep-fried tofu
- 1 cup carrots sliced
- 3 cups cabbage about 1/4 of a cabbage, cut into 2 inch strips
- 2 cups green beans long, cut into 2 inch lengths
- 2 eggplant the long and slender type, sliced into 2 inch halves
- 2 pieces kaffir lime leaves torn and crushed
- 4 cups water
- 1 1/2 teaspoons stock ikan bilis, powder
- 1 tablespoon palm sugar
- 1/2 cup vegetable oil
- 3 tablespoons chili paste made from dried chillies
- 1 1/2 cups coconut milk
- 1 1/2 teaspoons salt or to taste
- 2 teaspoons soy sauce
- 1 handful glass noodles soaked in water until softened
- 3 tablespoons dried shrimp rinse with water and drain, then leave for 15 minutes to soften
- 2 onion medium
- 4 cloves garlic
- 1/2 inch ginger
- 1/2 inch galangal
- 1 stalk lemongrass white part only, reserve the rest of the stalk to simmer separately in the broth later
- 3 teaspoons belacan toasted
- 1 teaspoon ground coriander
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground tumeric

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 39 grams
3. Fat: 33 grams
4. Fiber: 10 grams
5. Protein: 5 grams
6. SaturatedFat: 14 grams
7. Sodium: 740 milligrams
8. Sugar: 10 grams
9. TransFat: 0.5 grams

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