

## **Spinach in Coconut Milk Recipe**

(Sayur Bubur Recipe)

**Ingredients:** Serves 4

1 liter coconut milk  
1 piece galangal, bruised  
1 salam leaf (or bay leaf as a substitute)  
1 chayote, cut into pieces 1 x 2cm  
150g spinach leaves

**Spices (ground):**

1 teaspoon coriander  
1 teaspoon chopped lesser galangal  
6 shallots  
2 cloves garlic  
Salt and sugar to taste

**Method:**

Bring to the boil coconut milk with ground spices, bruised galangal, salam leaf and chayote. Add the spinach and keep stirring to prevent the coconut milk from curdling. Simmer over low heat. Serve.

[asian\_free\_recipes\_download][/[asian\\_free\\_recipes\\_download](#)]