

String Beans in Coconut Gravy Recipe

(Tumis Kacang Panjang - Indonesian Recipe)

Ingredients: Serves 4

3 tablespoons oil
8 shallots, thinly sliced
5 red chilies, cut into large pieces
1 stalk lemon grass, bruised (use only the bottom white tender part)
5 chicken gizzards, boiled, thinly sliced
150g shrimps, shelled
250g string beans, cut diagonally
500cc coconut milk from 1 coconut
1 piece asam gelugur
salt and sugar

Spices (ground):

1 tablespoon galangal
2 teaspoons chopped turmeric
2 teaspoons ginger
3 cloves garlic

Method:

Heat oil and sauté shallots and chilies until soft. Then add ground spices and lemon grass. Cook until fragrant. Add chicken gizzards, shrimps and string beans. Cook until tender, then pour in the coconut milk and add the asam gelugur. Season with salt and sugar. Cook until the gravy thickens. String beans can be replaced with french beans.

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