

SAMBAL KANGKONG

叁峇通心菜



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- | | |
|--------------------------------|----------------------------|
| 1) Kang Kong | 225g |
| 2) Chilli Slices
(garnish) | 6 slices |
| 3) Garlic (minced) | 2 cloves |
| 4) Corn Starch | 1/4 tsp
+ 1/2 tsp water |
| 5) Light Soy Sauce | 1/3 tsp |
| 6) Cooking Oil | 30ml |
| 7) Sugar | 1/4 tsp |
| 8) Love, Afare
Sambal Sauce | 60g |

Instructions:

- 1) Wash kang kong thoroughly.
- 2) Heat up the wok using high heat, add 30ml of cooking oil to fry garlic and Sambal Sauce for 5 seconds.
- 3) When garlic and sambal sauce are hot, reduce the heat and add kang kong, chilli slices and continue to fry.
- 4) Add sugar and light soy sauce then continue frying over low heat to retain the crunchiness of the kang kong.
- 5) Lastly, add corn starch and stir fry over high heat. It is now ready to serve.
(This step is optional if the kang kong dries up. Otherwise, the dish is ready to be served after Step 4)..

Tips:

Love, Afare Sambal Sauce can be cooked with other seafood such as fish, squid and other crustaceans.