



spicy tofu and shrimp with kecap manis

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 box firm tofu (diced and fried)
- 1/2 lbs shrimp (shelled)
- 4 pcs medium green chili (slices)
- 1 medium shallot (slices)
- 1 tbsp fish sauce
- 2 tbsp kecap manis ABC (thick soy sauce)
- 1 small cut galangga root
- few pcs bay leaves
- oil

Instructions

- deep fried tofu, set a side
- Heat pan with oil and shallots, add shrimp stir till shrimp red
- add green chili, galangga root, bay leaves, fish sauce and kecap manis
- stir well, last add fried tofu let it mix and simmer.
- ready to be serve