



cuttlefish salad [rojak sotong]

NIBBLEDISH CONTRIBUTOR

Ingredients

1 preserved cuttlefish-sliced in small strips
10 stalks of kangkong- extract the roots
1/2 cup of prawns paste
some sesame seeds
some grounded peanuts
a bit of chilli paste
1 lime

Instructions

- 1, Bring 1/2 pot of water to a boil , add 1 tsp salt, blanced the kangkong and cut into 2 inch length and place on a plate, then blanced the cuttlefish and place on top of the kangkong.
2. Mix the lime juice with the prawn paste and pour over cuttlefish.
- 3 Sprinkle with sesame seeds and peanuts, serve immediately or else it will become watery.