



# Water Spinach

NIBBLEDISH CONTRIBUTOR

## Ingredients

- About 10 small dried shrimps
- 2 cloves of garlic, crushed
- 1 medium red chilly sliced
- 1 tsp of light soya sauce
- 200g of water spinach, cut into 2 inch lengths

## Instructions

1. Soak the dried shrimps in warm water for 10 mins to soft them and them remove them from water.
2. Heat a wok or non-stick pan, add some cooking oil
3. Throw in the dried shrimps, garlicks and chillies and stir fry for 1 min. (At this point, you will smell the strong aroma of the ingredients)
4. Add the water spinach and cook till soften. Should not take more than 2 mins.
5. Add the light soya sauce, stir well.
6. Serve.