



squash & string beans in coconut milk

NIBBLEDISH CONTRIBUTOR

Ingredients

2-3 cups cubed (1 inch) squash or butternut squash
1 cup string beans cut to 1 inch
1 small onion diced
2-3 small cloves of garlic chopped
1/2 to 1 cup small shrimp
1-2 cups coconut milk
1 knob or thumb sized ginger peeled sliced
salt & pepper for seasoning (optional)
2-3 tablespoons fish sauce (patis) or shrimp paste
2-3 tablespoon cooking oil -or-
1/4 cup chopped pork belly or bacon (optional)
1 long green chili (optional)

Instructions

1. heat wok, 2-3 tablespoons vegetable oil or olive oil (or generate oil from pork--optional)
2. add garlic, onions and ginger
3. add fish sauce or shrimp paste (or just use it as a side dip)
4. add squash and string beans mix until tender
5. add coconut milk (add a little water or chicken stock if too thick)
6. add shrimp, (chili pepper salt and pepper) simmer until cooked