



# Bamboo shoot cook in coconut milk

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 bamboo shoot- clean and sliced or 1 can bamboo shoot if fresh one is not available  
1 red chilli-chopped  
1 tbsp chopped onion  
1 tbsp chopped garlic  
1 lemon grass-crushed  
1 tsp turmeric  
1 tsp shrimp paste [belacan]  
1 tbsp dried shrimp  
1 cup fresh prawns- clean-[optional]  
1 cup coconut milk  
salt to taste

## Instructions

1. Heat 4 tbsp oil and saute the chopped ingredients, dried shrimp, shrimp paste, turmeric , lemon grass and fresh prawns.
2. Add bamboo shoots and simmer with coconut milk for 2 minutes . add salt to taste.

NOTE: You have to preboil the bamboo shoot until soft with 1 tbsp of salt and a pot of water before cooking .