
Dinengdeng

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
1	cup	pigeon or congo beans	boiled
1	cup	green payaya	sliced into small pieces
1	cup	moringa leaves	
1	cup	winged beans	sliced into strips
1	cup	walking catfish or mullet	roasted
1	tbsp	fish paste or salted fish	
1	piece	ginger	
2	medium	tomatoes	sliced
2	cups	water	

Recipe Instructions:

1. Bring 2 cups of water to a boil in casserole.
2. Add the fish paste, ginger and roasted fish to boiling water for 15 minutes.
3. Add previously boiled peas, green papaya and winged beans and cook until tender.
4. Add moringa leaves and cook 2-3 minutes more.
5. Add Accent or salt and serve hot.
6. Serves 4.

<http://edn.link/zwa9fa>