
Shrimp Suam (with Moringa leaves)

Ingredients:

Amount (1, .50 , 8)	Unit (cup, Tbsp, g, ml)	Item (egg, chaya leaves, sugar)	Preparation (crushed, diced, whole)
2	tbsp	shortening	
1	tsp	garlic	minced
2	tbsp	onion	sliced
1	tbsp	ginger	cut into strips
1	tbsp	fish sauce	
1 ½	tsp	salt	
5	cups	water	
12		fresh shrimp	trimmed
2	cups	moringa leaves	washed and sorted

Recipe Instructions:

1. Sauté garlic, onion and ginger in shortening in large frying pan.
2. Add fish sauce, salt and water.
3. Bring to a boil and add shrimp.
4. Cover and cook 10 minutes longer.
5. Serve at once.

Recipe Notes :Serves 6

<http://edn.link/nzyyhj>