

RECIPE

Pak Boong Fai Dang

Stir-Fried

Morning Glory/Water Spinach



Ingredients

- ☐ 1 Bunch Water morning glory (Cut into 4 - 6 inch pieces, about 4 cups)
- ☐ 4 Thai Hot Chili (optional)
- ☐ 3 Peeled Garlic Cloves
- ☐ 1/2 Tablespoon Yellow Soybean Paste
- ☐ 1/2 Tablespoon Light Soy Sauce
- ☐ 1/2 Tablespoon Oyster Sauce
- ☐ 1 Tablespoon Vegetable Oil

Preparation

1. Cut the morning glory into 4 inch long pieces and place it in a large bowl. Break up the garlic and chilies and add them to the top of the bowl.
2. Measure the yellow soybean paste, light soy sauce and oyster sauce. Pour those ingredients on top of morning glory.
3. Break up the garlic and chilies and add them to the top of the same bowl.
4. Heat the oil in a large wok until very hot, then all at once add the contents of the bowl. Stir and fry quickly, turning for the bottom until the morning glory is wilted.

Serve immediately with steamed rice.