

Coconut and Amaranth salad



INGREDIENTS

Serves 10- 12

- 1 teaspoon shrimp paste
- 5 small shallots or one large red onion
- 8 cloves garlic
- 4 long red chilies- deseeded and finely sliced
- 2 cups roasted grated coconut
- 4 kaffir lime leaves - shredded finely
- 4 cups of steamed Amaranth
- 1 teaspoon salt
- ½ cup peanut/ rice bran oil for frying

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WHAT TO DO

- **Make a sambal- mixing the shrimp paste and salt, set aside (to make this vegan use soy sauce or leave it out!)**
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- **Cut shallots, garlic and chilies and fry in a glug of oil till golden brown, then add shrimp paste**
- **Steam the amaranth until just cooked (not over cooked) and set aside**
- **Roast the coconut- ideally freshly grated- in a pan for 3 minutes or so**
- **Dice or shred kaffir lime**
- **Mix the cooked leaves with sambal, toasted coconut, kaffir lime and serve with fries shallots- if you wish**

You can replace the Amaranth with many local greens- cassava leaf would work (pre cooked and squeezed, or Ceylon spinach, Brazilian spinach, young sweet potato leaf). In Bali local young fern shoots are used!