

Pak Boong Fai Daeng
Stir Fried Ong Choy

- 1 large bunch ong choy
- 2 TBS vegetable oil
- 1 TBS vegetarian oyster sauce
- 1 TBS fish sauce
- 1 TBS Thai soy bean paste
- 1 tsp sugar
- 1 / 4 cup veggie chicken broth
- 2 hot Thai red chili peppers
- 3 cloves garlic

Wash and rinse the ong choy and set it aside. Smash the whole chili peppers and garlic cloves. (Leaving them whole but smashed imparts flavor, but you can avoid eating them.)

Combine veggie oyster sauce, fish sauce, soy bean paste, sugar and veggie broth in a small bowl.

Heat your wok until smoking hot. Add the oil. Add the remaining ingredients and stir-fry several minutes only, until the ong choy is wilted and the stems are tender. Serve immediately.