Hiraya Laing

Prep Time: 15 minutes

2# Taro Leaves or Kale Greens
2 Gallons Coconut Milk (Chaokah or Aroy D Brand)
250 grams Garlic, Shallots, and Ginger: Finely Minced
100 grams Thai Chillies: Thinly Sliced
40 grams Mushroom Seasoning
Kosher Salt : To Taste
Black Pepper : To Taste
Canola Oil
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1. Heat oil in a large Dutch oven or rondeau over medium-high. Add garlic and ginger; cook, stirring, until fragrant and caramelized, about 3-6 minutes. Add shallots, season with seasoning salt (or kosher salt and pepper), and cook, stirring often, until shallots are translucent, about 6 minutes.

2. Add Taro Leaves to the pot and cook, stirring, until wilted and beginning to soften, about 5 minutes. Continue to cook until all greens are tender. Add coconut milk and 5–8 chiles, depending on how spicy your chiles are and your heat preference. Increase heat to high; bring to a boil.

3. Reduce heat and simmer until Laing is thickened and flavors have come together, 8–10 minutes. Add in the mushroom powder; season with seasoning salt (or kosher salt and pepper) if needed.

4. Serve laing topped with more sliced chiles if desired.