

These King Prawns are on a 2 for 1 offer at the moment for £2.95. Two bags was maybe a bit extravagant, but they were good!

Ingredients:-

Pre-cooked King Prawns
1 Tsp of Sesame Oil
3 Cloves of Garlic, minced
2 Tsp of fresh Ginger, minced
1 Tsp of Chilli Flakes
125ml of Water
2 Tbsp of Chilli Sauce
2 Tsp of Soy Sauce
3 Tbsp of Sugar
1 Tbsp of Rive Wine Vinegar
1 Shallot, finely diced
Oil to fry

To garnish:-

Chopped Chilli
Spring Onion, sliced
Sesame Seeds

Method:-

(1) Fry the Shallots, Garlic and Ginger until softened
(2) Add the Water, Chilli Sauce, Soy Sauce, Rice Wine Vinegar, Sesame Oil and Chilli Flakes.
(3) Simmer for two minutes.
(4) Add the Sugar and simmer until the sauce thickens.
(5) Add the King Prawns and simmer until they are heated through.

We served ours over boiled Rice with a little home made Kimchi and Pac Choy to add a bit of colour.