



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.