



These were originally priced at £16, for all three pack. Which we simply would not pay. But at £1.80 a pack on a yellow sticker gig they made a nice treat.

Ingredients:-

15 Tiger Prawns, headed and deveined
3 Cloved of Garlic, minced
1 Thumb of Ginger, grated
2 Tbsp of Sherry or Shaoxing Wine
4 Tbsp of Soy Sauce (We use Gluten Free)
The Juice of $\frac{1}{2}$ a Lemon
 $\frac{1}{2}$ a Tsp of Chilli Flakes
A handful of Coriander, chopped and to garnish
3 Shallots finely diced
Oil to fry
Salt & Pepper to season
Sesame Seeds and Spring Onion to garish

Method:-

- (1) Add a little Oil to a large frying pan over a medium heat.
- (2) Add the Shallots, Ginger and Garlic and fry for a minute.
- (3) Season with Salt & Pepper.
- (4) Add the Sherry and Soy Sauce, stirring well.
- (5) Reduce the heat and simmer for 2 minutes.

- (6) Add the Prawns and fry until they turn pink.
- (7) Add the Coriander, Chilli Flakes and Lemon Juice.
- (8) Stir so the Prawns are coated, garnish and serve.

We served ours over stir fried Gluten free noodles. Very tasty indeed!