



bit spicy

Prawns in Sweet Chilli Sauce

This is a delicious and simple seafood recipe. It is very quick to produce so make sure your rice is ready (cover to keep warm) whilst you fry everything in the wok. Shell the prawns but keep the tails on to add extra flavour. It should be very hot, so if you can handle it, add extra small fresh red chillies (Eg. birds eye) with the prawns.

Serves 4

- 700g large raw prawns, shelled but preferably with the tails attached
 - 4 tbsp sweet chilli sauce
 - 4 tbsp fish sauce
 - 4 tbsp oyster sauce
 - 1 tbsp tomato ketchup
 - 2 tsp brown sugar
 - 2 tbsp vegetable/groundnut oil
 - 1 tbsp sesame oil
 - 4 cloves garlic, crushed
 - thumb-sized piece of ginger, grated (no need to peel)
 - 1 tbsp chilli flakes
 - 6 spring onions, cut on the diagonal into pieces 2cm long
1. Mix the sweet chilli paste, sauces, sesame oil and sugar in a small bowl.
 2. Add the vegetable oil to a wok, bring to a medium heat and add the garlic, chillies and ginger. Fry for about a minute.
 3. Add the contents of the bowl in number 1 and cook, stirring, until bubbling.
 4. Add the prawns and spring onions (and hot chillies if using) and fry until the prawns are pink.
 5. Serve with rice.