



# Sambal Udang (prawn sambal)

This is a very common street food throughout Malaysia, Singapore and Indonesia, in various guises but always served with rice. The sambal should be extremely hot, and would normally be eaten for breakfast. Don't skimp on the garnishes - they are very simple but really complement the dish!

## Serves 4

- 3 tbsp oil
  - 200ml coconut milk
  - 250g small prawns, cooked or raw
  - 3 tbsp soy sauce
  - 1 tbsp brown sugar
  - 1 tsp salt
  - 6 shallots, chopped
  - 1 tsp shrimp paste
  - dried or fresh chillies (we used 2 fresh habaneros but you can use birds eye or any other hot variety)
  - To garnish: Thinly sliced cucumber, dry-fried peanuts and chopped hard-boiled egg.
1. Blend the soy sauce, sugar, salt, shallots, shrimp paste and chillies together to make a smooth paste.
  2. Heat the oil in a wok or pan and add the paste. Cook until bubbling.
  3. Stir in the coconut milk and cook for a couple of minutes before adding the prawns. Add a dash of water if it looks dry.
  4. Serve as an accompaniment to coconut rice ([Nasi Lemak](#)) or plain rice, with the garnishes.