



Black Pepper Stir Fried Prawns

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Black Pepper Sauce**
- 300g prawns, peeled, cleaned and de-veined, lightly marinate with salt and pepper
- 30g red capsicum, sliced
- 30g green capsicum, sliced
- 30g onions, cut into wedges

Method:

- 1) Preheat pan then add in **AsianMeals® Black Pepper Sauce** then bring to high heat
- 2) At high heat add prawns and vegetables, stir fry for 2 minutes until prawns are tender
- 3) Ready to serve

Chef's Tips:

AsianMeals® Black Pepper Sauce can be used straight from the pack as a pour-over sauce for steaks, burgers, sausages and sandwiches. If you prefer a more dilute sauce, just mix with equal part of stock or water

Dilution Ratio: 100g sauce to 100g water or stock

