



Kam Heong Prawns

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Sambal Tumis Sauce**
- 300g prawns, de-veined, leave the tails intact
- 1 stem curry Leaf
- 1 medium onion, cut into slices
- 2 pieces dry chili, cut into halves
- 20g dried shrimp
- 2 tablespoons cooking oil

Method:

- 1) Preheat wok with oil, fry dried shrimp with onion until fragrant then add **AsianMeals® Sambal Tumis Sauce**
- 2) At high heat add prawns to stir fry for 2 minutes until prawns are cooked
- 3) Add in curry leaf and chili and stir fry for a further 2 minutes to fry till dry

Chef's Tips:

For bigger prawns, you may want to leave the shells on for more intense frying

