



Assam Stir Fried Prawns

3-4 servings

Ingredients:

- 1 packet (3.5oz/100g) **AsianMeals® Assam Pedas Sauce**
- 300g prawns, cleaned, peeled and de-veined
- 1 medium sized tomato, cut into slices
- 30g eggplant cut into one inch strips
- 1 small onion, cut into wedges
- 1 red chili, cut into strips

Method:

- 1) Preheat wok then add in **AsianMeals® Assam Pedas Sauce**
- 2) Add in prawns and vegetables, stir fry for 3 minutes on high heat until prawns are tender
- 3) Add a little water if too dry (optional)
- 4) Ready to serve. Best with steamed white rice

Chef's Tips:

Besides eggplant, long beans or ladies finger may also be used

