



## Assam Stir Fried Prawns (serves 3 – 4 pax)

### **Ingredients:**

- 120gm of Asian Meals Assam Pedas paste
- 400gm prawns, cleaned, peeled and de-veined
- 1 medium sized tomato, sliced
- 30gm eggplant, cut into 1-inch lengths
- 1 small onion, cut into wedges
- 1 red chili, cut into strips

### **Cooking Method:**

1. Pour Asian Meals Assam Pedas paste into heated wok to stir fry with prawns and vegetables for about 3 minutes or until prawns are cooked.
2. Mix well and add a little water if too dry.
3. Cover to cook for a further 1 minute and serve.

### **Chef tips:**

Long beans or okra also can be used instead if brinjal.

