



## Kam Heong Prawns (serves 3~4 pax)

### **Ingredients:**

- 120gm (4.2oz) of Asian Meals Sambal Tumis sauce
- 400gm prawns, deveined, leave the tails intact
- 50gm onions, sliced
- 20gm dried shrimps
- 2 pieces dried chilli, cut into halves
- 2 tablespoons cooking oil
- 1 stem of curry leaf

### **Cooking Method:**

1. Preheat wok with oil, fry dried shrimp with onion until fragrant, then add Asian Meals 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 chilli, stir fry for another 2 minutes to fry until dry.

### **Chef tips:**

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