



Sambal Prawns (serves 3~4 pax)

Ingredients:

- 120gm (4.2oz) of Asian Meals Sambal Tumis sauce
- 400gm prawns, deshelled and deveined
- 50gm onions, sliced
- 20gm red chillies, cut into strips

Cooking Method:

1. Preheat wok and add Asian Meals Sambal Tumis sauce, add in onions and stir fry until soften.
2. At high heat, add prawns and stir fry briskly until prawns turned pink and cooked through.
3. Add chillies, mix well and serve.

Chef tips:

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

