

## Chilli Prawns



### Ingredients:

5-6 large prawns  
4-5 tbsps of tomato sauce  
4 tbsps of sweet chilli sauce  
1 thumb size piece of ginger  
2-3 stalks of spring onions (keep 1 stalk for garnish)  
1-2 pcs chilli  
salt  
sugar  
1 tbsp rice or malt vinegar)  
1 egg (lightly beaten)  
5-6 cloves of garlic  
oil for frying

### Method:

1. Remove prawn heads, slit with shells intact or discarded and remove veins.
2. Julienne the ginger and spring onion thinly and chop the garlic.
3. Heat 2 tbsp oil in a wok on a moderate heat.
4. Stir fry ginger, followed by garlic and spring onions.
5. Add in all of the sauces and vinegar.
6. Slice one chilli and add to the sauce. Mix well and simmer until it boils.
7. Add the prawns covering them with sauce. (If too dry, add more of the sauces according to taste.)
8. Season with salt and sugar.
9. When prawns are cooked, stir in the beaten egg and as soon as the egg is cooked, the dish is ready to serve.
10. Garnish with spring onions and chilli and serve with white rice.

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