

## STIR FRIED TIGER PRAWN / SHRIMP



### Ingredients

1 Kg	Tiger Prawns (Large Shrimp) with head
12 Cloves	Fresh Garlic
½ Cup	Coriander (Cilantro) Stalk/Root
½ Cup	Coriander (Cilantro) Leaves
7 Whole	Thai Chili's (or local Chili)
½ Cup	Vegetable Oil
3 Tbsp.	Thai Blend Seasoning
1 Tbsp.	Oyster Sauce
½ Tbsp.	Soy Sauce
½ Tbsp.	Sugar
1 Cup	Water

### Directions

#### *Preparing the vegetables:*

- Chop the garlic, Thai chili's and coriander stalk/root. Also chop some coriander leaves and keep in separate bowl as will be added towards the end.

#### *Preparing the Prawns:*

- It is important to leave the head on - trim the whiskers with scissors, then use the scissors to make a cut on top through the shell from head to tail like below:



- After all the prawns are prepared, dry them off to remove any access water.
- Pre-heat a deep skillet (wok) on medium heat, preferably a non-stick with thick bottom to maintain heat.
- Once the oil is hot, pre-cook the prawns in the hot oil until they turn red, then flip to other side like below:





- Once pre-cooked 1 minute on each side, remove the prawns and put on dry sheet, paper towel or rack to remove any residual oil like below:



#### *Stir Frying the Prawns:*

- Remove the excess oil after pre-cooking the prawns and leave enough oil in the wok to cook the vegetables.
- Put the fire on high heat and add the vegetables and cook the vegetables for 1 minute like below:



- Add the water, oyster sauce, soy sauce, sugar and Thai Blend Seasoning.
- Bring the mixture to a boil for 30 seconds and then add the prawns into the mixture. Just mix the prawns in mixture to make sure the prawns are coated with the sauce. This process will only take a minute since the prawns are already pre-cooked.
- Turn off the heat and serve the prawns on a platter and garnish with the coriander leaves.



*Serves 2-3 people and just adjust recipe for more servings.*