

SWEET & SPICY GARLIC PRAWN

by RoniB's Kitchen Recipe Collection

Ingredients

- 1 tbsp oil
- 10 pcs tiger prawns
- 3 cloves garlic, minced
- 1 inch ginger, minced
- 1 tbsp RoniB's Kitchen Garlic Chilli Oil
- 3 tbsp tomato ketchup
- 1 pinch salt
- 1 pinch pepper
- Coriander, chopped optional

Directions

1. Heat oil in a wok/pan
2. Fry the garlic and ginger until soft and fragrant
3. Mix the garlic chilli oil and tomato ketchup into the pan
4. Add the tiger prawns and fry until they turn pink in colour (be careful not to overcook)
5. Season with salt and pepper
6. Serve with chopped coriander on top

Product



PREPARATION: 5MIN

COOKING: 15MIN

READY IN: 20MIN

Serving:

Serve hot with cooked rice.