



As we are reaching the end of our Vegetarian Alphabet, we decided we'd have a go at 100 Asian recipes for a bit of fun. Having rummaged through over 500 recipes we found we were on to a good start with 47! -

<http://www.eatwellonuc.org.uk/index.php/component/tags/tag/asian-recipes>

We're also fortunate to have quite a few Asian and Continental shops within easy reach. So the slightly odd and interesting ingredients allow us a much wider scope?.

Stir Fry Ingredients:-

- 1 Carrot, finely sliced
- ¼ Cucumber, finely sliced
- 50g Mange Tout, sliced lengthways
- 100g Tender-stem Broccoli, halves lengthways
- 1 Lime
- 1 Tbsp of Sesame Seeds
- 200g of King Prawns
- Chorizo, chopped
- 1 Spring Onion, sliced
- 1 Red Chilli, sliced and de-seeded
- A handful of Coriander, chopped
- Oil

Sauce Ingredients:-

- A Thumb of Ginger, minced

2 Cloves of Garlic, minced
1 Spring Onion, finely sliced
1 Tbsp of Hot Chilli Sauce ([Recipe Here](#))
100Ml of Apple Juice
1 Tbsp of Brown Sugar
1 Tbsp of Soy Sauce
1 Tbsp of Fish Sauce
1 Tbsp of Oyster Sauce

Sauce Method:-

- (1) In a pan add the Garlic, Ginger and Spring Onions, with a little Oil and fry over a low heat.
- (2) Next add the Chilli Sauce, Apple Juice, Brown Sugar, Soy Sauce, Fish Sauce and Oyster Sauce.
- (3) Bring to the boil and then simmer for 5 minutes or until syrupy enough to coat the back of a spoon.

Stir Fry Method:-

- (1) Add the Noodles to boiling water and cook until just softened.
- (2) With tongs plunge into cold water and set aside.
- (3) In a Wok or large frying pan heat Oil.
- (4) Add the Prawns, Chorizo, Carrot and Mange Tot.
- (5) Stir over a high heat until the Prawns are pink all over.
- (6) Add the Broccoli and lower the heat to soften while stirring.
- (7) Reheat the noodles and add to bowls.
- (8) Stir the sauce into the stir-fry.
- (9) Toast the Sesame Seeds in a little Oil.
- (9) Add to the bowls and dress with Coriander, cucumber, Spring Onion, Chilli and Toasted Sesame Seeds.

We deep fried a few extra Rice Noodles to add as an additional garnish.