

These were originally priced at £16, for all three pack. Which we simply would not pay. But at £1.80 a pack on a yellow sticker gig they made a nice treat.

Ingredients:-

15 Tiger Prawns, headed and deveined
3 Cloved of Garlic, minced
1 Thumb of Ginger, grated
2 Tbsp of Sherry or Shaoxing Wine
4 Tbsp of Soy Sauce (We use Gluten Free)
The Juice of ½ a Lemon
½ a Tsp of Chilli Flakes
A handful of Coriander, chopped and to garnish
3 Shallots finely diced
Oil to fry
Salt & Pepper to season
Sesame Seeds and Spring Onion to garish

Method:-

(1) Add a little Oil to a large frying pan over a medium heat.
(2) Add the Shallots, Ginger and Garlic and fry for a minute.
(3) Season with Salt & Pepper.
(4) Add the Sherry and Soy Sauce, stirring well.
(5) Reduce the heat and simmer for 2 minutes.

(6) Add the Prawns and fry until they turn pink.
(7) Add the Coriander, Chilli Flakes and Lemon Juice.
(8) Stir so the Prawns are coated, garnish and serve.

We served ours over stir fried Gluten free noodles. Very tasty indeed!