



Members Recipe Book

Chilli Prawns

Wendy Agius

Serves 2

Ingredients

1kg green prawns peeled with tail left on

1 teaspoon dried basil

4 – 5 shallots

Handfull of snow peas

¼ cup sweet chilli sauce to your taste

1/3 cup cream

Oil and a knob of butter for frying

Method

- Top and tail snow peas and pour boiling water over them.
- Let stand for 5 minutes and then put into cold water to stop the cooking process, then drain.
- Heat oil and butter in wok add shallots and basil and cook for 2 minutes.
- Add the prawns. When prawns are half cooked, add the sweet chilli sauce and the snow peas.
- Just before serving stir through the cream.
- Serve with boiled rice