

Fragrant Kikkoman prawns

Total time **35 mins** **20 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):

1,595 kJ / 381 kcal

INGREDIENTS

4 portion(s)

15 ml	olive oil
1	onion, finely chopped
1	chilli, finely chopped
1	lemongrass stalk, smashed
1 tsp	fresh ginger
1 kg	prawns, raw and peeled
250 ml	coconut milk
100 ml	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tsp	caster sugar
1 handful	chopped basil

PREPARATION

Step 1

Heat the olive oil in a large frying pan or wok, over a high heat. Add the onion, chilli, lemongrass and ginger and fry for 1 minute. Add the prawns and stir-fry for a further 2 minutes. Meanwhile combine the coconut milk, soy sauce and sugar in a bowl then pour the mixture over the prawns and stir-fry for a final 2 minutes, or until the prawns are completely opaque and cooked through. Garnish with basil and serve immediately with a cool cucumber salad or steamed Jasmine rice.