

Fragrant Kikkoman prawns

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

Nutritional facts (per portion):

1595 kJ / 381 kcal

INGREDIENTS

4 portion(s)

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