KIKKOMAN

Jumbo Prawns Manchurian

Total time **15 mins** **15 mins** cooking time

INGREDIENTS

2 portion(s)

7 piece	Jumbo Prawns
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	Olive Oil
1 tsp	Lemon Juice
0.5 tsp	Red Chilli Powder
0.5 tsp	Turmeric Powder
For the sauce:	
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	Brown Sugar
1 tsp	Celery (minced)
1 tsp	Chilli Flakes
1.5 tsp	Chilli Vinegar
1 tsp	Corn Starch
1 tsp	Fresh Coriander (chopped)
1 tsp	Garlic (minced)
1 tsp	Ginger (minced)
1 tsp	Green Chilli (minced)
1 tbsp	Onions (chopped)
1 tbsp	Spring Onions (chopped)
1 tbsp	Tomato ketchup
1 tbsp	Vegetable Oil
240 ml	Vegetable Stock
0.5 tsp	White pepper powder

PREPARATION

Step 1

Devein and clean the Jumbo Prawns well. Marinate the Jumbo Prawns with Turmeric powder, Red chilli powder, Lemon juice, Olive Oil and Kikkoman Soy Sauce. Set aside until needed.

Step 2

Heat oil in a saucepan, add the finely chopped Onions and Spring onions and sauté for 1 minute. Add the minced- Garlic, Ginger, Green Chillies, Celery and Chilli flakes and cook for 1 minute. Move contents from the saucepan to a plate. Deglaze the pan using Kikkoman Soy Sauce, Tomato Ketchup, Chilli vinegar and Brown sugar. Simmer for a minute, and then add the vegetable stock and the contents from the plate back to the saucepan. Cook the sauce on a low flame for 5-7 minutes. Adjust seasoning with Kikkoman Soy Sauce and White pepper powder. Prepare slurry using corn starch and water. Add the slurry to the sauce and adjust according to the desired consistency. Finish with Fresh Coriander.

Step 3

Heat another pan and add some oil once hot. As the oil gets very hot, add the Jumbo Prawns and stir fry for about 2 minutes. Add the Kikkoman Manchurian Sauce and mix well. Simmer until the Jumbo prawns are cooked. Serve with noodles or steamed rice.