KIKKOMAN®

Prawns in chilli sauce

INGREDIENTS

4 portion(s)

8 piece	Peeled prawns
1 tsp	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
1 tsp	Sake (or white wine)
1 piece	Pak choi
2 tbsp	Salad oil
	few drops Sesame oil

For chilli sauce

2	Garlic cloves
10 g	Ginger
5 cm	Leek (white part)
100 g	Ketchup
60 ml	Kikkoman Naturally Brewed Tamari Gluten free Soy Sauce
	Few drops TABASCO® Pepper Sauce
60 ml	Bullion
	Sugar

PREPARATION

Step 1

Chop very finely garlic, ginger and leek. Mix well all ingredients for chilli sauce.

Peel the prawns (leave heads), wipe off the moisture and season with Kikkoman Naturally Brewed Tamari Gluten Free Soy Sauce and sake. Preheat the oil on frying pan and fry prawns for a short while until they turn pink. Then remove from the pan. Add some more oil if necessary, add garlic and ginger and after they release the aroma add leek and fry on medium heat. Once softened add the sauce and bring to the boil.

Add the prawns to the sauce and stir fry until all heated through, then finish with a few drops of sesame oil at the end. Serve with ¼ of fried pak choi and garnish with chopped chives and chilli strips, if liked.