

Prawn Stir-Fry



Ingredients:

- 1 kg prawns (deveined, tails intact)
- 1 capsicum (cut into chunks)
- 1 can baby corn with brine (cut into chunks)
- ½ cup oyster sauce
- 5 tbsp Chatkhaar imli chutney
- 3 tbsp dark soy sauce
- 1 onion (cut in to chunks)
- 1tbsp + 1tbsp garlic paste
- 1 inch ginger root (cut in julienne)
- 3 spring onions (green part chopped)
- ½ bunch coriander chopped
- 4-5 whole red chilies
- 2tbsp + 2tbsp olive oil
- 1 tbsp corn flour dissolved in ¼ cup water

Method:

- Heat 2 tbsp olive oil in a wok, add in 1 tbsp garlic paste and add in the prawns.
- Once they turn pink , take them out on a plate and set aside.
- In the same wok, heat the other 2 tbsp of olive oil and add 1tbsp garlic paste.
- Add in capsicum, onions , baby corn and its brine.
- Add the rest of the ingredients and stir well.
- Add in the cooked prawns and mix well.
- When it comes to a boil, add in the corn flour slurry and mix till thickened.
- Serve hot with steamed rice.