



PAN-FRIED GARLIC PRAWNS WITH SOY SAUCE

PREPARATION TIME: 15 MIN

INGREDIENTS:

- Vegetable Oil
- 10 Prawns (peeled and deveined)
- Soy Sauce
- Chinese Cooking Wine
- Brown Sugar
- Garlic
- Water
- Green Onions

INSTRUCTIONS:

1. In a small bowl, combine soy sauce, cooking wine and brown sugar. Stir and set aside.
2. Heat oil in a frying pan. Add garlic and sauté over medium heat until it starts to brown. Add prawns and sauce (from Step 1). Stir for 1 minute. Fry for 3-4 minutes on each side. When you are flipping the prawns halfway, add the water.
3. Add green onions and serve.