



Recipe  
suggestions

## Filipino spicy prawns (serves 2)

### Ingredients

- > 2 pounds prawns (shelled)
- > 1 onion, chopped
- > 1 piece of ginger root, grated
- > 2 cloves garlic, mashed
- > 2 green chillies, chopped
- > 2 tbs soy sauce
- > 4 tbs sweet chili sauce
- > Handful basil leaves, chopped

### Method

- > Fry the onions, ginger, garlic and chillies for 3 minutes.
- > Add the prawns and fry 2 minutes more.
- > Add the chilli sauce and soy sauce and cook for 2 minutes on a high heat.
- > Put the prawns on a plate, pour the sauce over and sprinkle the basil leaves on top.
- > Serve the spicy prawns hot with steamed rice.

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