



Vegetables with Prawns

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 small zucchinis
- about 6 fresh champignons
- soy sauce
- as many prawns as you like
- olive oil
- 1 onion, cutted
- 1 garlic clove, cutted
- pepper
- salt
- curry

Instructions

On Wednesday evening did I cook spontaneously a very easy, healthy and light dinner. Rice would fit perfect to serve with it – but I wasn't that hungry. Here we go....

1. Heat olive oil in a pan. Roast gently the onion and garlic.
2. Add the mushrooms, zucchinis and slake with some soya sauce.
3. Spice with pepper, salt and if you like curry.
4. Add the prawns and go on with cooking for some minutes - as long as the prawns change their color.
5. Serve with some basmati rice.