



Sweet n Sour Prawns

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tablespoon of olive oil
- 250gms prawns, peeled and cleaned and de-veined
- Half a cup of cherry tomatoes, halved
- 3 big garlic cloves, finely chopped
- 1 large spring onions, chopped
- Half a teaspoon of coriander powder (per 250gms)
- 1 teaspoon of ginger paste (or better yet, grab a medium-ish ginger and slice it finely into ultra-thin strips)
- 2 teaspoons of rice wine vinegar
- 2 tablespoons of dark soy
- 2 tablespoons of honey
- Half a teaspoon of freshly ground pepper (if you like it hot, use more)
- Salt to taste
- Chopped coriander leaves to garnish with

Instructions

- Heat oil in a wok (yes, please invest in a good wok...its a kitchen essential)
- Saute the onions, garlic and ginger till they soften and start browning.
- Add the cherry tomatoes and cook on medium heat till soft.
- Pat dry the prawns with a clean piece of cloth and add them to the wok. Toss with the onions and tomatoes.
- Mix the vinegar, soy, coriander powder and honey in a small bowl. Add to the wok. Toss well again.
- Reduce the heat to low and cook for about 4-5 minutes.
- Season with salt and pepper.

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- Serve hot along with steamed rice, topped with fresh cilantro leaves.