



Tomato prawns with dried chillies

NIBBLEDISH CONTRIBUTOR

Ingredients

300gm large prawns-shelled
6 to 10 dried chillies
1 bean curd- cut into cubes
1 red onion- sliced
1 tbsp chopped garlic
1 tsp chopped ginger
2 tbsp tomato sauce/ketchup
1 tbsp oyster sauce
pepper
1 tbsp chicken granules
1 tsp cornflour+ 3 tbsp water
1/2 cup water or stock

spring onion-cut in 2" length for garnish

Instructions

1. Deep fry bean curd till golden. Heat 4 tbsp oil and saute onion, garlic and ginger till aroma.
2. Add prawns and dried chillies. Then add tomato sauce and oyster sauce and cornflour. Add stock
3. Cook the prawns and thicken sauce with cornflour mixture and add bean curds and stir to blend. Garnish with spring onions