



Prawn Kung Pao

NIBBLEDISH CONTRIBUTOR

Ingredients

Spices

- Chili (dried)
- Garlic (chopped)
- Ginger (chopped)
- White pepper (ground)
- Salt
- Caster sugar

Prawn (marinated)

Cashew nuts

Spring onion

Oyster sauce

Sesame oil

Soy sauce

Wine vinegar

Corn starch

Coriander leaf

Marinated

- Prawn
- Cashew nut
- Corn starch

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- Soy sauce
 - Salt

Instructions

1. Marinated prawn with soy sauce, little bit of salt, sugar and corn flour for a while.
2. Fry the prawn until cooked.
3. Meanwhile saute chopped garlic, chopped ginger and dried chili until smell.
4. Add prawn and cashew nut on to saute, stir well.
5. Add oyster sauce, soy sauce, sesame oil, rice vinegar, spring onion, little bit salt and sugar.
6. Melt corn starch with the little bit water on the bowl and pour on to the pan, stir well.
7. Remove from the heat, serve on the plate and garnish with coriander leaf.