



Garlic Tiger Prawn

NIBBLEDISH CONTRIBUTOR

Ingredients

200g tiger prawn . 1/2 tbsp of salt . 2 tbsp of vegetable oil . 1 tbsp of butter . 1 whole garlic (chopped) . 1 lemon/lime . (makes 1 tiger prawn)

Instructions

1. Butterfly the tiger prawn
2. Season with salt and let it sit for about 5-7 mins
3. Heat frying pan on medium heat and add vegetable oil and butter
4. Place tiger prawn (flesh side up) on frying pan and cook for 3 mins
5. Flip prawn (shell side up) and cook for another 3 mins
6. During this time, fry garlic on the side to your liking (semi-raw/crisp/etc)
7. Serve tiger prawn on plate covered with garlic