



Forum: International Dishes

Topic: recipes to share

Subject: Re: recipes to share

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Wok cooked gourmet garlic king prawns

3 tbs peanut oil

4 green onions, trimmed and thinly sliced diagonally

24 (about 1.25 kg) green king prawns, peeled(leave tail intact) and deveined

3 small Gourmet Single Clove Garlic bulbs, peeled and cut into strips.

Heat a wok over high heat until very hot. Add half the oil and half the green onions and stir fry for 30 seconds.

2. Add half the prawns to the wok and stir fry for 2-3 minutes or until the prawns are pink and almost cooked through. Toss through half the garlic and stir fry for 30 seconds. Transfer to a plate and keep warm.

3. Repeat cooking process using the remaining oil, green onions, prawns and garlic. Serve prawns with steamed jasmine rice if desired.

Enjoy