

Baked Prawns and Mungbean Noodles Recipe

(Kung Op Wun Sen Recipe)

Ingredients: Serves 4

450g prawns
5 coriander roots, crushed
1 tablespoon peppercorns
1 onion, thinly sliced
3 slices ginger, crushed
2 tablespoons cooking oil
1 tablespoon Maggi sauce
¼ teaspoon salt
1 tablespoon sugar
1 tablespoon oyster sauce
2 tablespoons light soy sauce
1 teaspoon sesame oil
1 tablespoon whiskey
2 cups mungbean noodles, soaked and cut into short lengths

Method:

Place the oil in a wok, heat, and stir-fry the coriander root, ginger, pepper and onion. When fragrant, remove from the wok and place in a mixing bowl. Add the noodles, the sauces, salt, sugar, sesame oil and whiskey, toss the noodles until well coated, and then add the prawns and toss well once again. Divide the noodles and prawns into four individual portions; place each portion in a lidded cup, and close the lids. Place the cups on a baking tray and bake at 200°C until the prawns are done (about 10 minutes). Serve hot with fresh vegetables, such as tomatoes and scallions.

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