

## Baked Prawns with Pepper Garlic Recipe

**Ingredients:** Serves 4

500g large grey-shelled or red-legged prawns  
2 tablespoons light soy sauce  
1 teaspoon sugar  
½ teaspoon black pepper powder  
4 cloves garlic, peeled  
4 coriander roots  
3 tablespoons vegetable oil

**Method:**

Wash prawns, cut off feelers and make a slit down the back to de-vein. Dry prawns well with paper towels and arrange on an oven-proof serving dish. Pound coriander roots with pepper and garlic. Heat oil in a small frying pan. Add the pounded ingredients and stir-fry for about 2 minutes until fragrant. Stir in the soy sauce and sugar and turn off the heat. Preheat oven at 180°C. Pour the sauce mixture over the prawns and bake for 8 to 10 minutes until shells turn bright red. Serve.

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