

## Prawns in Belachan Sauce Recipe

**Ingredients:** Serves 4

6 big prawns (shrimps), slit into half lengthwise without removing shells

250g fish paste

1 red chili, removed seeds and diced

2 tablespoons Chinese cooking wine or Shao Xing wine

**Sauce Ingredients (to mix together):**

1 small piece toasted belachan (dried shrimp paste)

1 teaspoon sugar

½ teaspoon light soy sauce

½ teaspoon fish sauce (nampla)

6 tablespoon water

**Method:**

Stuff prawns with fish paste and pan-fry in hot oil until half-cooked. Add in wine and and diced red chili. Stir a while and add sauce. Cover and cook for 3 minutes. Serve with white steamed jasmine rice.

[asian\_free\_recipes\_download][[/asian\_free\_recipes\_download]