

Prawns in Tamarind Sauce Recipe

(Kung Phat Som Makham Piak Recipe)

Ingredients: Serves 2 to 3

450g jumbo prawns shelled and de-veined
2 tablespoons chicken broth or water
1 teaspoon salt
4-5 tablespoons tamarind juice
7 fried, dried red chilies
2 tablespoons chopped onion
1 tablespoon fish sauce
1 tablespoon fried minced garlic
2 tablespoons fried sliced shallot
2 tablespoons palm sugar
1 stalk chopped scallions
1 red bell pepper (capsicum), thinly sliced
1 stalk chopped coriander
2 tablespoons vegetable oil

Method:

Put the vegetable oil in a wok over medium heat. Brown the onion; add the palm sugar, chicken broth, salt, tamarind juice, fish sauce and chilies, stirring and turning with a spatula. When the liquid begins to boil, add the prawns, garlic, shallots and scallions and remove when prawns are done. Garnish with coriander and red capsicum.

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