

Spicy Prawns with Petai Recipe

Ingredients: Serves 4

2 tablespoons oil
350g medium-sized prawns, discard the head
100g Chinese chives
15 petai (green beans)
1 tablespoon lime juice

Spices (ground):

100g red chilies
1 tomato
5 shallots
2 cloves garlic
1 teaspoon salt

Method:

Heat oil and sauté ground spices until fragrant. Add prawns, Chinese chives and petai. Stir frequently, taking care not to overcook the prawns. Add lime juice before removing from heat and serve with hot steamed jasmine rice.

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