

Steamed Prawns with Soy Sauce Recipe

(Kung Neung Si Lu Recipe)

Ingredients: Serves 4

12 prawns
2 teaspoons light soy sauce
2 coriander roots, chopped
1 teaspoon oyster sauce
1 tablespoon chopped garlic
1 tablespoon finely chopped scallions
a pinch of pepper powder

Method:

Shell and de-vein the prawns and arrange on a plate. Mix the garlic and coriander root with the soy sauce and the oyster sauce; then pour over the prawns. After the water has already begun to boil, place the prawns in the steamer. Steam about 10 minutes, remove, sprinkle with the scallions and pepper and serve.

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