

Stir-Fried Prawns with Vegetables Recipe

(Phat Phak Anamai Recipe)

Ingredients: Serves 4

1 young sponge gourd
10 ears baby corn
10 rice-straw mushrooms or champignons
12 prawns
1 tablespoon chopped garlic
3 tablespoons cooking oil
½ teaspoon salt
3 tablespoons oyster sauce

Method:

Peel and wash the sponge gourd and cut into bite-sized pieces. Slice the baby corn and rice-straw mushrooms in half. If champignons are used, scald them before slicing. Shell and de-vein the prawns. Heat the oil in a wok. When it is hot, put in the garlic. When the garlic is fragrant, add the prawns and salt. When the prawns are done, add the baby corn and then the mushrooms. When the mushrooms are done, add the sponge gourd and fry until cooked. Add the oyster sauce and stir thoroughly. Serve hot.

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