

Tomyam Prawns and Pickled Ginger Recipe

Ingredients: Serves 4

250g medium prawns
100g tomatoes (wedged)
100g green capsicum (wedged)
100g pickled ginger (cut into triangles)

Sauce (mix well):

2 tablespoons pickled ginger juice
1 teaspoon rice vinegar
½ tablespoon fresh lemon juice
2 tablespoons tomyam paste
4 tablespoons water

Method:

Rinse the prawns, remove the shells, but leave the tail intact. Season with ½ teaspoon sugar and salt for a while. Parboil into hot oil for few seconds. Remove and drained. Keep them aside. Leave 2 tablespoons oil in the preheated wok to sauté the rest of ingredients, add in sauce mixture, and bring to a boil. Lastly, place in pre-fried prawns, stir-fry until well combined, or until the prawns are cooked through. Dish up. Serve hot.

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