Chilli Prawns



Pan-fried prawns in a spicy tomato sauce with the addition of soy sauce and ginger to create a delicious fusion of flavours.

Recipe supplied by Leggo's.

Ingredients

2 tbps oil

500g packet of frozen Prawns, tail off and thawed

2 cloves garlic, crushed

2 tsp finely grated ginger

½ cup soy sauce

2 tbsp brown sugar

390g jar Leggo's Tomato & Umami Papi Chilli Oil Pasta Sauce

Steamed rice and sliced spring onion, for serving

Method:

- Heat oil in a large non stick frypan over high heat. Add ½ the prawns and sear for approximately 45 seconds on each side until golden. Remove and repeat with remaining prawns.
- 2. Reduce heat to medium, add garlic and ginger. Cook until golden. Add soy sauce and brown sugar, stir to combine. Simmer for 1-2 minutes or until the sauce starts to become syrupy. Add

Leggo's Gourmet Pasta Sauce and stir to combine. Simmer for 3-4 minutes. Add cooked prawns, toss to coat in sauce.

3. Serve prawns with steamed rice and spring onion.