

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 tbsps oil
500g packet of frozen Prawns, tail off and thawed
2 cloves garlic, crushed
2 tsp finely grated ginger
¼ 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:

1. 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.