

## Chili Prawns Recipe

**Ingredients:** Serves 4

600g large prawns, de-veined

12 fresh red chilies

10 cloves garlic

1½ to 2 teaspoons salt

7 tablespoons vegetable oil

**Method:**

Trim prawn feelers, leaving head and shell on. Wash and pat dry. Pound or grind chilies and garlic for a rough texture. Heat oil in wok and stir-fry pounded ingredients until fragrant; add prawns and stir-fry until shells turn red. Stir in salt and serve.

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