

## **Garlic Prawns Recipe**

(Kung Kra Thiam Recipe)

**Ingredients:** Serves 4

8-12 jumbo prawns, shelled and de-veined  
2 tablespoons chopped garlic  
1 teaspoon pepper  
½ tablespoon fish sauce (nam pla)  
1 teaspoon sugar  
1 tablespoon chopped coriander root  
4 tablespoons vegetable oil  
1 stalk chopped scallions  
1 tablespoon chopped or minced ginger

**Method:**

In a wok or big frying pan, heat the oil over high heat. Fry the garlic, coriander root, pepper, sugar, fish sauce and prawns, stirring constantly. Cook for 2 minutes and then add the remaining ingredients, stir well, and remove from heat. Serve.

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