

Spicy Chili Shrimps Recipe

Ingredients:

500 g medium-sized shrimps (prawns)
1/4 cup vegetable oil
2 large onions, peel and sliced
1 tablespoon chili powder
1 tablespoon salt
1/2 teaspoon sugar
3 tomatoes, quartered
Scallions, chopped to 1-inch lengths for garnishing

Method:

Peel shrimps, leaving the tails intact. De-vein and set aside. Heat oil in a wok and saute onions till soft. Wet chili powder to make a paste. Add to wok and fry until fragrant. Add shrimps and cook over high heat till pink. Season with salt and sugar and toss tomatoes in at the last minute. Serve at once with steamed white jasmine rice.

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