

Spicy Shrimps Recipe

Ingredients:

2 tablespoons vegetable stock
2 tablespoons fish sauce
½ teaspoon chili powder
6 large raw prawns, peeled and de-veined
1 lemon grass stalks, finely chopped
3 shallots, coarsely chopped
4 Kaffir lime leaves, finely sliced
1 teaspoon sugar
2 tablespoons lemon juice
2 spring onions, finely chopped

Method:

Boil the stock, fish sauce and chili powder in a small pan. Add the prawns and cook quickly until they are opaque. Add the remaining ingredients, stir well, remove from the heat and transfer to a serving plate.

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