

TASTY PRAWNS & EGG NOODLES

INGREDIENDS:

150grms	Peeled Prawns
150grms	Egg Noodles
1 table spoon	Peeled & sliced Ginger
1 table spoon	Deseeded & Chopped Red Chilli
1 x	Juice of a full Lime
1 x	Juice of a full Lemon
2 x tablespoons	Cider Vinegar
2 x tablespoons	Sweet Chilli Sauce
2 x tablespoons	Soy Sauce
2 x tablespoons	Oyster Sauce
50 mls	Olive Oil
2 x tablespoons	Chopped Coriander
Garnish:	
2 x tablespoons	Chopped Coriander
2 x tablespoons	Crème Fraiche (or whipped Cream or Natural Yoghurt)
1 x wedge of	Lemon OR Lime

METHOD:

Put a large pot of water on the hob and bring to the boil. Cook the noodles as per the instructions on the packet. (Rice could be used instead of noodles).

Heat pan on hob - high heat , with olive oil. Add chilli, garlic & ginger and toss for 1-2 minutes. Ad prawns – if cooked toss for 1-2 minutes until heated through. If uncooked prawns toss for 3 minutes. Then add all other ingredients. Season with Salt & Pepper.

To garnish mix the 2 x tablespoons of chopped coriander with crème fraiche (or cream or natural yoghurt)

To serve:

Serve with Noodles on a plate with prawns on top and lemon/lime wedge as per photo. A spoon or two of the coriander cream may be placed on top or left on the table for you and your guests to help themselves.

Enjoy!

Derry