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Hot Chili Prawns

Ingredients

1/2 kg prawns - deveined and shelled
1 onion - chopped
3 hot chili peppers (siling labuyo) - sliced fine
2 tbsp Chinese parsley/cilantro (kinchay) - chopped
1 egg - beaten
2 tbsp fresh garlic - chopped
2 tbsp fresh ginger - chopped
1 1/2 cups coconut milk
200g can tomato sauce
2 tbsp soy sauce or oyster sauce

Preparation

- 1 Sauté garlic, ginger and onion until tender.
- 2 Add coconut milk and tomato sauce, stirring continuously until it boils.
- 3 Season with soy sauce, salt and pepper to taste.
- 4 Then throw in the prawns and siling labuyo.
- 5 Cook for 10 minutes or until prawns turn bright red.
- 6 Stir in beaten egg and cook till egg cooks.
- 7 Finally add kinchay and stir.
- 8 Let it stand for a few minutes before serving.

Cooks Note
