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## Terry's Prawn Chili Fry [1]

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- [Review](#) [1]
- [9 Made it](#) [2]
- [11 Love it](#) [3]
- [share](#)
- [save](#) [4]
- [print](#) [5]

### Ingredients

1kg prawns - cleaned and deveined  
6 med onions - chopped medium  
4 med potatoes - chopped into small cubes  
1 - 2 tsp chili powder  
1/2 tsp turmeric powder  
Salt and vinegar to taste

### Preparation

- **1**  
Wash the cleaned and deveined prawns well.
- **2**  
Then apply a little salt and turmeric powder to the prawns and keep aside.
- **3**  
Make a paste of chili powder, turmeric powder and a little vinegar and mix well with the prawns.
- **4**  
Boil on high gas and remove the prawns from the liquid - keep aside.
- **5**  
Allow the marinade come to a boil till it thickens.
- **6**  
Then put off the gas and drop the prawns into it.
- **7**  
Mix well and keep for later use.
- **8**  
At the side, in a pan with some oil, fry the potatoes into small cubes and fry it.
- **9**  
Next fry the chopped onions in a little oil.
- **10**  
Then remove and lightly fry the prawns.
- **11**  
Now mix the onions and potatoes with the prawns and mix well.
- **12**  
Garnish with finely chopped coriander leaves if you like.
- **13**  
This dish can be eaten with bread, but is best eaten with some steamed rice, dal (lentil soup/curry) and Indian mango or mixed vegetable pickle.

Cooks Note

### Links

- [1] <https://www.expatswoman.com/ewfood/recipes/terryst-prawn-chili-fry>
- [2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6329?destination=printpdf/6329&token=8c6b7e5cfddd80017667c8d25663d2b4>
- [3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6329?destination=printpdf/6329&token=8c6b7e5cfddd80017667c8d25663d2b4>
- [4] <https://www.expatswoman.com/ewfood/printpdf/6329>
- [5] <https://www.expatswoman.com/ewfood/print/6329>