



---

Posted on 22 October 2012  
*by Terry Sequeira*

## Terry's Prawn Chili Fry

## 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

---