

Asian Chilli Garlic Prawns (Shrimp)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/chilli-prawns-recipe-chinese-style>

Ingredients:

- 10 ounces prawns / shrimp, peeled and deveined
- 1 tablespoon vegetable oil or canola
- 1 teaspoon sesame oil
- 2 garlic cloves minced
- 2 teaspoons ginger grated or finely chopped, can be omitted
- 2 teaspoons chilli flakes *, Note 1
- 1/2 cup water
- 2 tablespoons Sriracha Note 2
- 1 1/2 teaspoons soy sauce light or all purpose
- 2 tablespoons brown sugar or sub with white sugar
- sesame seeds
- shallots Finely chopped, /scallions
- red chillies Finely chopped

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 75 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 12 grams
7. SaturatedFat: 0.5 grams
8. Sodium: 290 milligrams
9. Sugar: 7 grams

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