

King Prawns with Ginger and Spring Onions ?????

Yield: 2 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-prawn-ginger-spring-onion-recipe>

Ingredients:

- 6 pieces king prawns or any other type of big prawns
- 2 stalks spring onions – cut into sections
- 6 slices ginger
- 1 clove garlic – sliced thinly
- 1/2 onion – sliced thinly
- vegetable oil for frying
- sauce
- 1 teaspoon oyster sauce
- 1 teaspoon light soy sauce
- 1 teaspoon sugar
- 1 dash rice wine
- 1 dash pepper
- 1/4 cup water
- 1 teaspoon corn flour + 1 tbsp water – stir together, thickening agent for sauce
- 1 teaspoon oil reserved prawn

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 13 grams
3. Fat: 11 grams
4. Fiber: 2 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 390 milligrams
8. Sugar: 7 grams

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