

Chinese Honey Prawns

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/sweet-and-sour-prawn-recipe-chinese>

Ingredients:

- 16 prawns large, peeled and deveined
- 1/4 cup chicken stock
- 1 tablespoon light soy sauce
- 3 tablespoons sugar
- 3 tablespoons honey
- 1 cup plain flour
- 4 spring onions scallions, pale parts finely chopped and green parts finely chopped
- 2 teaspoons cornstarch dissolved in 2 tbsp water
- vegetable oil for frying
- 1 teaspoon sesame seeds
- spring onion sliced, scallions to serve
- marinade
- 1 tablespoon Shaoxing wine Chinese
- 1 egg white lightly whisked
- 1/2 teaspoon sea salt

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 25 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. Sodium: 580 milligrams
8. Sugar: 23 grams

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