

Chili-Garlic Prawns

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 6 tablespoons water
- 6 tablespoons soy sauce
- 1/4 cup rice vinegar
- 4 teaspoons sesame oil
- 1/4 cup ketchup
- 2 teaspoons sugar
- 2 teaspoons cornstarch
- 3 tablespoons corn oil
- 2 pounds tiger prawns peeled and deveined
- 2 tablespoons fresh ginger minced
- 4 garlic cloves minced
- 1 chili red or green jalapeño, seeded and minced
- 6 green onions thinly sliced
- steamed rice for serving

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 245 milligrams
4. Fat: 18 grams
5. Fiber: 1 grams
6. Protein: 37 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1710 milligrams
9. Sugar: 7 grams

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