



Tamarind & Garlic Prawn Noodles

Serves 4

INGREDIENTS

150g fine dried egg noodles
1 red pepper finely sliced
½ red onion sliced
2 cloves garlic finely sliced (optional)
50g baby corn sliced into halves
20g spring onions sliced
100g uncooked shell off tail on prawns if possible. De-veined and butterflied.
100ml **Karimix Tamarind & Garlic Sauce**
2 tbs vegetable oil
1 tbs Japanese soy sauce
White pepper and salt to taste
Sprig of fresh coriander

METHOD

1. Re-hydrate dried noodles according to instructions, drain and set aside.
2. Heat up oil in wok. Add vegetable oil.
3. When oil is hot, add onions and stir fry for 5 minutes, then add baby corn, peppers, garlic and spring onions. Stir fry for about 10 minutes
4. Add **Karimix Tamarind & Garlic Sauce** and prawns. Stir well.
5. Add soy sauce. Stir well. Add salt and pepper to taste.
6. Garnish with coriander and serve hot.