



# Malaysian Prawn Stir Fry



Based on a street food recipe with Malaysian origins, this coconut-based curry soup is a feast of aromatic flavours that's quick and easy to make.

## Overview

 Serves 2 people

 Cooking time 10 minutes

 Preparation 5 minutes

## Ingredients

120g **Amoy Pad Thai Stir Fry Sauce**

½ teaspoon ground turmeric

½ teaspoon ground coriander

½ teaspoon ground cumin

1 tablespoon sunflower oil

2 gloves garlic, crushed, peeled and finely chopped

1 red chilli, deseeded and finely chopped

1 lemongrass stem, hard outer leaves removed, crushed and sliced into 2 inch pieces

1 tin **Amoy Reduced Fat Coconut Milk**

225g green beans, washed, top-and-tailed, sliced in half

2 x 150g packs of **Amoy Ribbon Rice Noodles**

150g cooked and ready to eat black tiger prawns

## To garnish

1 small bunch of coriander stems and leaves, roughly sliced

## Ching's Tip

Sprinkle on dried chilli flakes to give the dish an extra pop of heat, and a squeeze of lemon juice for extra zing.

**AMOY** ZING  
MEALS in a  
MINUTE 

with  
*Ching He Huang*

## Method

1. Prepare the vegetables.
2. In a small bowl, stir together the **Amoy Pad Thai Stir Fry Sauce**, ground turmeric, ground coriander and ground cumin.
3. Heat a wok over high heat. Add the sunflower oil, give the oil a swirl to coat the side of the wok. Add the garlic, chilli, and lemongrass, and stir fry quickly for 30 seconds to release their aroma. Add the spiced **Amoy Pad Thai Stir Fry Sauce** (from step 2), stirring quickly to cook for 20 seconds. Pour in the **Amoy Reduced Fat Coconut Milk** and add the green beans. Bring the mixture to a bubble, stirring occasionally. When the sauce has come to a boil, add in **Amoy Ribbon Rice Noodles** and the prawns. Cook, stirring until all the noodles and prawns are heated through.
4. Ladle and divide between serving plates. Garnish with coriander, serve and eat immediately.