

TEMPURA PRAWNS WITH A SWEET CHILLI DIP

Serves: **Two adults** | Cooks in: **20 minutes**



INGREDIENTS

- 1x Garlic Clove, chopped
- 1x Red Chilli, chopped (de-seeded if you don't like too spicy!)
- 50g Caster Sugar
- 3 tbsp white wine vinegar
- 100ml water

METHOD

1. Preheat the oven to 200°C, then bake the tempura prawns from frozen for 10-14 minutes. How many? The more the merrier!
2. Chop both the garlic and chilli. Put all the ingredients in a pan with 100ml water. Bring to the boil and simmer for 3-5 minutes. Allow the chilli to soften and reduce the sauce by half. Take off the heat, then pour into a small dish and leave to cool.

p.s. Remember to wash your hands after handling the chilli!