

SZECHUAN NOODLES

Ingredients (serves 2)

20g garlic - finely chopped
30g ginger - finely chopped
3 shallots - sliced
1 tsp szechuan pepper - toasted & ground
500g whole green prawns - peeled, deveined, head off
1tbs olive oil
1tbs Shao Xing
120g thick egg noodles
250g seasonal vegetables - we used snow peas, baby corn and capsicum
1tbs each of soy sauce & dark soy sauce
1 tbs hot sauce - more to taste if needed
1/2 tbs rice wine vinegar
coriander garnish (optional)

Method

1. Combine half of the garlic, ginger and shallots with szechuan, Shao Xing, oil & prawns to marinate.
2. Prepare egg noodles as per packet instructions.
3. Stir fry vegetables briefly before adding remaining garlic, ginger & shallots. Season with salt & pepper. Set aside.
4. Fry prawns on high heat until nearly cooked. Add in vegetables, noodles & sauces and mix through. Serve.

* We used Derek's Hot Sauce - Hawt Sauce which contains habanero, reaper chilli and Szechuan. A fruity hot sauce with garlic and ginger would also work well.



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