

## SATAY PRAWN STIR-FRY



Serves 3



Prep Time 10 minutes



Cook Time 10 minutes



### INGREDIENTS

- 1 tsp sesame oil
- 1 clove garlic, crushed
- 1 tsp finely grated ginger
- 200 g raw prawn cutlets, thawed and tails removed
- 400 g bag **Wattie's Wok Creations frozen Malaysian Stir-fry Vegetables**

### METHOD

1. Heat the sesame oil with a dash of oil in a wok or frying pan. Add garlic and ginger and allow to sizzle, but not burn. Add prawns and **Wattie's Wok Creations frozen Malaysian Stir-fry Vegetables**. Toss and cook over a high heat until the vegetables start to thaw.
2. Pour over **Wattie's Wok Creations Malaysian Peanut Satay Stir-fry Sauce**.

- 125 g pouch **Wattie's Wok Creations Malaysian Peanut Satay Stir-fry Sauce**
  - 1 handful fresh coriander leaves, roughly chopped
  - roasted peanuts, chopped, to garnish (optional)
3. Continue to cook while stirring through the sauce until the prawns are pink and cooked and vegetables are crisp and tender. Toss through chopped fresh coriander just before serving.
  4. Serve over rice noodles or rice and (optional) garnish with chopped roasted peanuts.

## TIPS

- To serve 4 people double the recipe and use a 210g pouch of the Wok Creations stir fry sauce.
- Replace the prawns with chicken breast, sliced into strips.
- Check out our guide on: [How to Cook Rice Noodles](#).