

Stir-Fried Prawns with Snow Peas and Asian Green Pesto



Prep 10 minutes

Cook 5 minutes

Serves 4

600g green prawn tails

1 tbsp finely grated
fresh ginger

½ tsp chilli flakes

1 tsp sesame oil

2 tbsp neutral oil
(eg grapeseed)

3 spring onions, white parts
thinly sliced and green ends
angle sliced, kept separate

1 red pepper, thinly sliced

200g snow peas, trimmed

1 cup mung bean
sprouts (optional)

1 tbsp fish sauce

2 tbsp **Essential Cuisine**
Asian Green Pesto

To serve

cooked rice or noodles

lime wedges

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Lively Asian flavours of ginger, chilli and sesame are perfect partners to prawns in this speedy stir-fry.

Place prawn tails in a bowl with ginger, chilli flakes and sesame oil. Mix and stand for 2-3 minutes or up to 4 hours in the fridge.

Heat neutral oil in a large wok or heavy-based frypan and sizzle the whites of the spring onion with the sliced red peppers for about a minute. Add prawns, tossing over high heat until they start to turn pink (about 3-4 minutes). Add snow peas, bean sprouts (if using) and fish sauce and cook just until snow peas turn bright green (1-2 minutes). Mix through **Essential Cuisine Asian Green Pesto** and sliced green part of spring onion and serve over rice or noodles, garnished with lime wedges.

