



## Singapore Chili Prawns

**Prep Time:** 15 minutes **Cook Time:** 20 minutes

**Total Time:** 35 minutes **Servings:** 4

### ingredients

- 1 tablespoon peanut oil
- 1 pound shrimp (shelled and deveined)
- 1 tablespoon garlic (chopped)
- 1 tablespoon ginger (grated)
- 1/4 cup shallots (chopped)
- 2 birds eye chilis or cayenne or red jalapenos (sliced)
- 1/2 cup water
- 4 tablespoons tomato sauce
- 3 tablespoons sweet chili sauce
- 1/2 lime (juice)
- 2 teaspoons palm sugar (grated or sugar)
- 1 teaspoon corn starch
- 1 egg (lightly beaten)



### directions

1. Heat the oil in a pan.
2. Add the garlic, ginger, shallots, and chilies and saute until fragrant, about a minute.
3. Add the shrimp and saute for a minute on both sides.
4. Add the water, tomato sauce, sweet chili sauce, lime juice, sugar and corn starch and bring to a boil.
5. Stir the egg into the pan and continue stirring until the egg is cooked.