

## Quick Stir-fried Prawns with Brussel Sprouts

Raw, peeled uncooked prawns  
Brussel sprouts  
groundnut (peanut) oil  
Fresh garlic and shallots, coarsely chopped  
Sliced onions  
Shaoxing rice wine  
LKK Premium Oyster Sauce  
LKK Chili Garlic Sauce

Rinse the prawns in cold water and pat them dry with kitchen paper. Set aside. Blanch the Brussel sprouts in boiling salted water for 5 minutes, drain and set aside. Heat a wok until it is very hot and then add the oil. When the oil very hot and slightly smoking, add the prawns and stir-fry for 2 minutes. Remove with a slotted spoon and set aside. Then add the garlic, shallots and onions and stir-fry for a few minutes, adding rice wine to keep everything moist. Finally, return the prawns to the wok and cook for another couple of minutes. Finally, add the oyster and chili garlic sauce to your taste. It is as quick, simple and delicious as that!

