



## Ingredients

- 8 pcs Prawns
- 150 g Lady's Fingers
- 2 tbsp Oil
- 2 tbsp Chopped Garlic
- 3 Bird's Eye Chilli
- 30 g MAGGI® Oyster Sauce
- 10 g MAGGI® Liquid Seasoning
- 5 g Sugar
- 50 ml Water
- 3 g Potato Starch
- 1 Bird's Eye Chilli

## Instruction

1. Boil water in pot and blanch prawns. Once cooked, immediately transfer the prawns to cold water to avoid the prawns from overcooked. Set aside.
2. Heat wok, drizzle oil. Stir in garlic and chili padi, cook until fragrant. Add in ladyfinger. Stir well.
3. Mix MAGGI Oyster sauce, MAGGI seasoning, sugar, water and potato starch. Pour the sauce mixture. Stir for a while until a bit thick.
4. Add prawn and stir until sauce coated. Garnish and serve.

### Nutrition

Carbohydrates	12.72 g
Energy	135.17 kcal
Fats	7.19 g
Protein	6.05 g

🕒 23 Minutes

⊕ 3 servings