Steamed Joyful CukupRasa Garlic Prawn

Ingredients

- 16 besar Prawns
- 90 g Bee Hoon
- 1 cawan Cooking Oil
- 30 ulas Garlic
- 2 sprigs Bird's Eye Chilli
- 2 tsp MAGGI® CukupRasa™
- 1 tsp MAGGI® Oyster Sauce
- 2 sudu besar Water
- 1 cawan Water
- 1 sudu besar MAGGI® Concentrated Chicken Stock
- 0.25 tsp Dark Soy Sauce

Instruction

1. Wash, clean, deveined and remove prawn’s head. Slowly cut the prawn into half to make it look like butterfly. Set aside.

2. Heat oil in low heat, add in half of chopped garlic and stir fry until slightly change color to brown and strain before the garlic change to light brown color.

3. In a bowl, mix 2 tablespoons fried garlic, 1 tablespoon raw chopped garlic, minced bird's eye chili, MAGGI® CukupRasa, MAGGI® Oyster sauces and water. Mix well.

4. In a pot, pour water, MAGGI® Concentrated Chicken stock, dark soy sauce and 1 tablespoon of the garlic mix. Pre boil and simmer for 5 minutes.

5. On a plate, put the pre blanched bee hoon that has been mixed with 1 teaspoon garlic oil.

6. Spread the garlic mix on top of the prawn butterfly. Then arrange the prawns on top of the bee hoon.

7. Pre heat steamer. Steam the prawn for 5 minutes or until thoroughly cook.

8. Pour the gravy and serve immediately.

Nutrition

Carbohydrates	16.59 g
Energy	123.43 kcal
Fats	0.93 g
Protein	11.72 g

33 Minutes

8