

MALAY SAMBAL AND TAMARIND PRAWNS

Prep + cook time: 20min **Serves:** 4

Ingredients

1 tbsp tamarind pulp, see Tips	600 g 4 cups fresh prawns, peeled and deveined with tails intact
1 tbsp palm sugar, or brown sugar, see Tips	1 onion, roughly chopped
1 tbsp sambal oelek, see Tips	150 g 1 cup cherry tomatoes, halved
1 tbsp sweet chilli sauce	1 spring onion, finely sliced or shredded
1 tbsp fish sauce	salt
1 lime, juiced	freshly ground black pepper
3 tbsp coconut oil, divided	

1. In a mixing bowl, combine the tamarind pulp and 2 tbsp hot water; gently stir to combine. Add the sugar, sambal oelek, sweet chilli sauce, fish sauce, lime juice, and a pinch of salt and pepper; stir to combine.
2. Preheat a wok over high heat until hot. Add 2 tbsp coconut oil, swirling to coat the wok; add the prawns and some salt and pepper to taste, stir-frying until just pink, 2-3 minutes. Remove to a large plate.
3. Return the wok to high heat and add the remaining 1 tbsp coconut oil. Add the onion and cherry tomatoes, stir-frying until softened and starting to colour, 2-3 minutes.
4. Add the prepared sauce to the wok and bring to a boil. Once boiling, return the prawns to the wok, cooking until the sauce has slightly reduced, about 2 minutes.
5. Serve straight from the wok, garnished with spring onion.

Tips:

Tamarind pulp, palm sugar, and sambal oelek are all available from good Asian grocers and specialty online retailers.

