



Sweet Onion Chili Prawns

- 1 pound jumbo shrimp (p & d)
- 3 tablespoons olive oil
- 1 sweet onion, sliced
- 1 bunch cilantro, chopped
- 1 teaspoon ground ginger
- 1 tablespoon soy sauce
- 1 teaspoon sugar
- 4 small chilies (no seeds)
- ½ cup chili sauce or 1 cup ketchup with your favorite hot sauce

In a hot wok or sauté pan (medium – medium high) add oil, heat and then onions. Stir for one minute and add shrimp, chilies and continue to cook for about 4 more minutes or until cooked, stirring constantly.

Add ginger, soy, sugar, and cilantro and coat the shrimp/ onion mixture. Add chili sauce and cook for one minute while stirring constantly. Serve over steamed Jasmine rice or Sunshine Sweet Slaw.

For more go to www.sweetonionsource.com

