



Ingredients

- 15 mg Soy Sauce
- 15 mg Honey
- 30 mg Sweet Soy Sauce Kecap Manis
- 10 g Ginger Puree
- 50 g Lime Juice
- 500 g Green Prawn
- 20 g Fresh coriander Leaves
- 20 g Fresh Mint leaves
- 15 g Hot Chili Peppers
- 80 g Bean Sprouts
- 50 mg Lime Juice
- 15 mg Maggi Fish Sauce
- 10 g Brown Sugar
- 20 g Fried Shallots

Instruction

1. Combine soy sauce, honey, kecap manis, ginger, lime rind and juice in a glass bowl. Add prawns and set aside for 10 minutes.
2. Meanwhile, combine coriander, mint, chilli and bean sprouts; set aside. In a small bowl with combine juice, MAGGI Fish Sauce and brown sugar. Toss over salad just before serving
3. Preheat barbecue or frying pan over medium heat. Cook prawns for 2 minutes each side or until cooked.
4. To serve, top prawns with dressed salad and garnish with fried shallots

Nutrition

Carbohydrates	5.47 g
Energy	134.81 kcal
Fats	0.78 g
Protein	26.31 g
Sugars	3.38 g

- ⌚ 21 Minutes
- ⊕ 4 portions