

The *Traveling Kitchen*

STEAMED PRAWNS WITH SUGAR SNAP PEAS

Serves 4

500g large prawns, peeled

3 tbsp soy sauce

Grated zest and juice on 1 lime

1 tsp dried chilli flakes

2 cloves garlic, minced

1 tbsp minced ginger

400g sugar snap peas

2 spring onions (green onions)

bunch of fresh coriander leaves (cilantro)

1 tbsp vegetable oil

2 tsp sesame oil

1 tbsp sesame seeds

- Marinate the prawns in soy, lime zest and juice, chilli flakes, garlic, ginger and a splash of water for 5 minutes.
- Meanwhile bring a large pan of water to a simmer. Line a bamboo steamer with baking paper and place over the pan. Add the prawns and cook for 5 minutes.
- Blanch the peas in a boiling water for 2 minutes then drain.
- Put the peas in a bowl along with the peas, spring onion and coriander.
- Heat both oils in a small pan for 1 minute and then pour over the prawns and sprinkle with sesame seeds
- Serve with boiled rice.