

STEAMWAVE

Steamed Delight Garlic Prawns

INGREDIENTS

300g large green prawns, tails on
4 garlic cloves, crushed
1 stalk shallots, sliced
1 Bird's Eye Chili, seeds removed, finely chopped
1/2 teaspoon salt
2 tablespoons olive oil

INSTRUCTIONS

- Fill water tank
- Add garlic, shallots, chilli, salt and oil in a glass bowl and mix until well combined. Set aside.
- Remove heads and shell from prawns, leaving tails intact.
- Cut and devein prawns almost in half and lay flat on a dish.
- Place prawns in garnish and lightly toss to cover the prawns evenly.
- Place prawns on one of the steam trays provided and onto the glass tray.
- Pour remaining garnish over prawns.
- Place both trays in the lower position.
- Set Oven to STEAM HIGH > 15 MINUTES > START.

Serve on a bed of rice or stir fried vegetables.

NOTE: Cooking instructions refer to using the Sharp AX1100J Steamwave Oven.

