

bent street kitchen

FILIPINO GINATAANG PRAWNS

Ingredients:

1 dozen whole prawns, trimmed and deveined, head and shells intact
1/2 c finely chopped red onions
1 T minced garlic
1/2 c finely diced roma tomatoes
1 thumb-size ginger, julienned
1/8 c fish sauce
1/2 - 1 t sugar, to taste
3/4 can of 400 ml coconut cream
2 handfuls of English spinach leaves, roughly torn into large pieces
2 T vegetable oil
hot green or red chillies, optional and to taste

Method:

Heat oil in a wok to medium high heat. Add garlic and onions and fry for 2 minutes until onions become translucent. Add ginger and fry for 1 minute, until fragrant. Add tomatoes and fry for 2 minutes until the tomatoes have cooked down a bit and the mixture is caramelised.

Add fish sauce then the prawns. Fry for 1 minute, allowing both sides of the prawns to cook evenly. Add coconut cream and sugar and bring to a simmer. Simmer for 4 minutes. Add the spinach leaves and cook until leaves are wilted, about 1 minute. Remove from heat and serve hot.

Serves 2-3 or 3-4 as part of a banquet.