

Kev's Kitchen

PRAWNS & PEAS

Time: 20 minutes

Serves: 4

Ingredients:

tablespoon extra-virgin coconut oil
cloves garlic - very finely chopped or crushed
ounces brown shemiji mushrooms
ounces snap peas
pound prawns
tablespoons oyster sauce
tablespoon dry sherry
tablespoon sriracha sauce

Preparation:

Place the oil in a wok over high heat.

When the oil is hot, add the garlic, stirring constantly for thirty seconds.

Add the mushrooms and peas, stir-frying for three minutes.

Add the prawns and continue to stir-fry for two minutes.

Stir in the oyster sauce, sherry and sriracha, continuing to cook for thirty more seconds.

Remove from heat and serve immediately.

Nutritional Information Per Serving:

Calories: 204 Fat: 6g Carbs: 11g Fibre: 3g Protein: 26g