

Zucchini Bread Recipes

Singapore Chili Prawns

A vibrant, easy-to-make prawn dish that blends sweet, heat, and citrus in a single skillet.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Singaporean** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large prawns, shell-on, deveined
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tsp ginger, minced
- [ ] 2 tbsp red chili paste
- [ ] 3 tbsp ketchup
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp sugar
- [ ] 1 tbsp lime juice
- [ ] 1 tsp sesame oil
- [ ] 2 scallions, sliced for garnish

Instructions

1. Heat the oil in a wok over medium-high heat; add garlic and ginger, stirring until fragrant, about 30 seconds.



2. Stir in the chili paste, ketchup, soy sauce, and sugar; let the mixture bubble gently, forming a glossy sauce.



3. Add the prawns in a single layer; sear each side for 2-3 minutes until they turn pink and opaque.



4. Finish with lime juice and sesame oil, toss to coat, then remove from heat and sprinkle with scallions.



Nutrition per serving

280 kcal	22 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overcrowd the pan; work in batches if needed.
- Taste the sauce before adding lime; adjust salt or sweetness to your liking.
- Serve immediately for the best texture and flavor.