

# Recipe of the Week

## Prawn Tom Yum Stir-Fry



500g Green Prawn Meat-Peeled, Tail On  
500g Mixed Vegetables—Carrot, Capsicum  
Onion, Snow peas & Mushroom  
250g Rice Noodles or Jasmine Rice

1 x 200g pack '*Passage to Thailand*' Tom Yum Stir-fry Sauce

Heat 2 tsp of oil in a wok. Add prawn meat and cook on high for 2-3 minutes or until sealed. Add evenly sliced vegetables, continue to cook on high for 3 minutes. Reduce to low, add stir-fry sauce, stir-fry and cover for 2-3 minutes.

Serve on a bed of noodles or steamed rice.  
Garnish with Coriander.

*This dish can be made with Prawns, Fish, Chicken or Tofu.  
For extra heat, 1-2 red chillies can be added with vegetables*