

Broccoli, coriander & sriracha prawn stir-fry



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Preparation 20 mins + marinating time | Cooking 8 mins | Serves 4

- 2 tbs sriracha hot chilli sauce
- 1 tbs lemon or lime juice
- 3 garlic cloves, crushed
- 1 kg green king prawns, peeled and deveined (leave tail on)
- 2 tbs peanut or vegetable oil
- 2 tsp sesame oil
- 4 green onions (shallots), trimmed and cut into 4cm pieces
- 4cm piece ginger, peeled and finely chopped
- 2 bunches broccoli, cut into 4-5cm pieces
- 1 cup coriander leaves, roughly chopped
- Steamed jasmine rice and lemon or lime wedges, to serve

STEP 1 Combine sriracha, lemon or lime juice and garlic in a large ceramic or glass bowl. Add prawns and toss to coat. Cover and refrigerate for 20 minutes.

STEP 2 Heat 1 tbs oil in a wok over high heat. Stir-fry prawns, in batches, until slightly charred and almost cooked through. Transfer to a plate.

STEP 3 Add remaining 1 tbs oil and the sesame oil to the wok. Add green onions, ginger and broccoli. Stir-fry for 2 minutes. Add 1 tbs water, cover and cook for 1 minute. Toss through prawns and coriander. Serve with steamed jasmine rice and lemon or lime wedges.

Good for you... **BROCCOLINI**

An excellent source of vitamin C, one of the vitamins that contributes to the body's immune function. A good source of beta carotene, which the body converts to vitamin A. This vitamin is necessary for the structure and function of our skin and also for normal vision.

