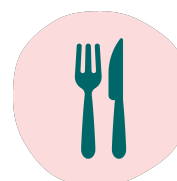




Sharwood's Prawn & Spring Onion Chinese Curry



15 mins



Serves 4



Simple

Ingredients

- 350g Raw King Prawns
- 1 Can Bamboo Shoots, Drained & Rinsed
- 1 tbsp Vegetable Oil
- 1 Jar Sharwood's Chinese Curry Sauce 420g
- Spring onions or Regular Onions, Chopped

Method

1. Simply fry the prawns and spring onion in a little oil for 2 - 3 minutes.
2. Add the bamboo shoots and sauce and bring to a simmer.
3. Gently simmer for 3 - 4 minutes.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tip: Don't have prawns? Swap for chicken