

Honey Orange Firecracker Prawns

Ingredients

2 cloves garlic minced
1 1/2 teaspoons soy sauce
1/2 cup honey
1 orange zested into thin strips
2 tablespoons orange juice
1/2 teaspoon crushed red pepper flakes
1kg Prawns 18-20 count peeled and deveined
1 cup corn-starch
1/2 cup canola oil
Green onions and sesame seeds for garnish

Method

- Add the garlic, soy sauce, honey, orange zest, juice and crushed red pepper flakes to a small bowl and whisk until combined.
- Add the Prawns to the corn-starch and coat well.
- Heat your oil in a large frying pan over medium high heat.
- In batches, cook the Prawns for 2-3 minutes on each side until brown and crisp.
- Drain onto a plate (don't use paper towels or it'll steam on the paper towels).
- When you've finished frying the Prawns drain the oil.
- Add the sauce back to the pan and add the Prawns on top.
- Toss to combine and cook for 15-20 seconds or until the sauce has thickened
- Serve immediately, garnish with green onions and sesame seeds.