



Ginger Jumbo Prawns

Ingredients: (2 servings)

- 1 Tbsp cooking oil
- 1-inch piece fresh ginger, peeled and julienned
- 8 jumbo prawns de-veined and shelled (13-15 prawns per pound)
- 2 Tbsp Mandarin Orange Ginger Vinaigrette
- 2 Tbsp Essential Cooking Sauce or soy sauce
- 1 tsp dried chili flakes (more or less as desired)
- ½ tsp paprika
- 1 cup lettuce, chopped into 1-inch pieces

Cooking instructions:

1. Heat oil in wok or stir-fry pan on med-high.
2. Add ginger and stir about 30 seconds.
3. Add prawns and cook until half done (30 seconds).
4. Add Mandarin Orange Ginger Vinaigrette, Essential Cooking Sauce (or soy sauce), paprika and chili flakes; toss until prawns are done.
5. Serve over bed of chopped lettuce.