

# LESLEY WATERS' HOT & SOUR PRAWN SOUP

SERVES 4

## INGREDIENTS

2 tsp cold-pressed sunflower oil  
1 red chilli, chopped  
2.5cm piece ginger, peeled and finely chopped  
1 garlic clove, crushed  
1.2l chicken stock  
16 raw tiger prawns, peeled with the tails left on  
1 lime, juiced and zested  
2 tbsp Thai Nam Pla fish sauce  
150g sugar snap peas, cut in half lengthways  
100g fine rice noodles  
Bunch coriander leaves, roughly chopped



- In a large saucepan or wok, heat the oil. Stir in the chilli, ginger and garlic, and cook for 1 minute. Add the chicken stock and simmer gently for 10 minutes.
- Stir in the tiger prawns, lime juice and zest, Thai Nam Pla fish sauce, sugar snap peas and rice noodles. Bring back to the boil and simmer for a further 2 minutes. Stir in the fresh coriander leaves and serve at once.