

CREVETTE PRAWNS IN A SWEET & STICKY CHILLI SAUCE

SERVES 2

INGREDIENTS

Olive oil

750g large crevette prawns

1 lemon, cut into wedges

1 tbsp paprika

Dash white wine

Bottle sweet chilli sauce

Handful chives, chopped



- Preheat a large frying pan until smoking-hot. Add a drizzle of olive oil, then put in the crevette prawns and lemon wedges.
- Cook for around 1 minute, stirring continually, until the prawn shells start to colour. Add the paprika and stir until evenly distributed around the pan, then pour in the white wine.
- When the liquid has reduced slightly (this will only take a few seconds), add several good glugs of the sweet chilli sauce. Turn the heat down and reduce the liquid until the sauce reaches a sticky consistency.
- Gently stir in the chopped chives, then serve immediately with chips or crusty bread.