

# NONA Kam Heong Prawns by Azie Kitchen



## NONA's Special Ingredients

2 tablespoons NONA Oyster Sauce  
2-3 tablespoons NONA Kicap Manis

### Ingredients:

- 1 biji bawang besar - potong dadu
- 3 ulas bawang putih - potong dadu
- 8 biji cili padi
- 2 tangkai daun kari

### Sauce Ingredients:

- 3 tablespoons chilli sauce
- ½kg prawns
- Turmeric powder
- Sugar
- Salt
- 1 tablespoon curry powder, mixed with water
- Cilantro
- Cooking oil

### Instructions:

1. Combine prawns with sugar, salt, and turmeric powder. Heat some oil to fry the prawns until cooked, then remove and set aside
2. Then, heat some oil to sauté onion, garlic, bird's eye chillies, and curry leaves until fragrant.
3. Add curry paste, NONA Kicap Manis, NONA Oyster Sauce and chilli sauce. Add some water and stir well until the mixture starts boiling. Add the prawns and continue to stir.
4. Turn off the heat and garnish with curry leaves. Serve.