

NONA Udang Galah Masak Kicap Berempah by Cik Wani's Kitchen Recipe



NONA's Special Ingredients

- ½ cup Kicap Lemak Manis **NONA**
- 2 tablespoons Kicap Masin **NONA**
- 1 tablespoon **NONA** Oyster Sauce
- 2 tablespoons of Asam Jawa Xxtra **NONA**, mixed with water

Ingredients

- 1kg freshwater prawn
- 3 shallots, ground
- 5 cloves garlic, ground
- 1 inch ginger, ground
- 1 teaspoon cumin powder
- 1 tablespoon meat curry powder
- 4 tablespoons chilli paste
- 1 stalk curry leaves
- 2 teaspoons seasoning powder
- 1 tablespoon sugar
- 1 tomato, sliced
- 3 chillies, sliced
- 1 yellow onion, sliced

Instructions

1. Fry the freshwater prawns until cooked, then set aside.
2. Using the excess oil from earlier, add the ground ingredients (shallots, garlic, ginger), ground chillies and sauté until crisp.
3. Add curry leaves, meat curry powder and some water. Sauté again.
4. Add cumin powder, **NONA** Oyster Sauce, **NONA** Kicap Lemak Manis, **NONA** Kicap Masin **NONA**, **NONA** Asam Jawa Xxtra mixture, seasoning powder, and some water.
5. Stir until sauce thickens, then add the fried prawns, tomato, chilli, and yellow onion.
6. Stir well and serve!