



Cheesy Prawn masala*

Serving: 1

Non Veg

Ingredients

- - Prawns 100 grams
- - 1/2 cup sliced mushrooms
- - 1/2 cup capsicum
- - 1/4 cup heavy cream / Cheese sauce
- - 1 tsp Thyme chopped
- - 1 tsp Chilli chopped
- - 1 tsp Dried herbs
- - freshly ground black pepper
- - Salt to taste
- butter 2 tbsp

Preparation Method

- -Heat a frying pan to medium heat. add butter then add sliced mushrooms and capsicum and cook for 5 minutes, stirring regularly.
- -Add the prawns and saute' on a high flame for about 2 minutes
- -Add the cream or cheese sauce , thyme, chilli, salt , herbs and pepper. Lower the heat and let cook for 1 minute, or until the cream reaches a slightly thicker, browner look.
- -Serve on a plate and enjoy