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|  | **Ingredients** | **Step** |
| Spicy prawn rice with fried egg | * 2 tbsp groundnut [oil](https://www.bbc.com/food/oil) * 1 [shallot](https://www.bbc.com/food/shallot), finely sliced * 1 clove [garlic](https://www.bbc.com/food/garlic), sliced * 1 red [chilli](https://www.bbc.com/food/chilli), sliced * 75g/2¾oz raw king [prawns](https://www.bbc.com/food/prawn) * 55g/2oz [basmati rice](https://www.bbc.com/food/basmati_rice), cooked to packet instructions and cooled * ½ tsp light [soy sauce](https://www.bbc.com/food/soy_sauce) * ½ [lime](https://www.bbc.com/food/lime), juice only * ½ tsp soft dark [brown sugar](https://www.bbc.com/food/brown_sugar) * ½ tsp [tomato](https://www.bbc.com/food/tomato) purée * 2 [spring onions](https://www.bbc.com/food/spring_onion), sliced * 1 [carrot](https://www.bbc.com/food/carrot), peeled into ribbons * 1 free-range [egg](https://www.bbc.com/food/egg) * sea salt and [white pepper](https://www.bbc.com/food/white_pepper) | 1. Heat 1 tablespoon of groundnut oil in a wok, add the shallot, garlic and red chilli and stir-fry for 2 minutes. Add the prawns, stir-fry for 1 minute, then add the cold rice and fry for a further minute. 2. Mix the soy sauce, lime juice, brown sugar and tomato purée together in a small bowl and add to the pan, along with the spring onions and carrot ribbons and mix well. Continue to cook over a medium heat for 5 minutes, stirring occasionally. 3. Heat 1 tablespoon of groundnut oil in a small frying pan, crack the egg in and place over a medium high heat. Fry the egg for a minute or so, using a spatula to baste the hot oil over the yolk to cook it to your liking. 4. Season the rice with salt and white pepper and serve in a shallow bowl. Top with the fried egg. |