

# PRAWN TOM YUM

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## INGREDIENTS

8 prawns, cleaned (keep shell on)  
5 oyster mushrooms, cut into slices  
2 tomatoes, cut into chunks  
3 red onion, cut into 8ths  
5 crushed green chillies  
1 stalk lemongrass, cut into thin pieces and crushed  
4 slices galangal/ginger (half of each),  
4 lime leaves, sliced thin  
1/2 cup spring onion, chopped  
Handful of chopped coriander  
2 cups chicken stock, 1 cup water  
1 tbsp lime juice  
1 tbsp fish sauce  
Sunflower oil for frying

## METHOD

### Step 1

In a medium saucepan, on medium high heat, lightly pan fry the prawns until they are blushed pink on both sides. Remove them from the saucepan and set aside.

### Step 2

Add chicken stock and water to the same saucepan and bring to the boil.

### Step 3

Add lemongrass, galangal/ginger, red onion, chillies and lime leaves and boil for 2-3 minutes until fragrant

### Step 4

Add red onion (leave your spring onion for the end), tomato, mushrooms, lime juice and fish sauce and boil for a further 2-3 minutes.

### Step 5

Add the prawns, along with any of the prawn juices collected, back into the soup and cook for 1-2 minutes or until prawns are cooked through. Garnish with spring onion and coriander.

# THE COOKERY

by The Secret Jozi Chef