



MR HANS

FRESH FAMILY FOOD

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MR HANS says it's...



Very Easy to Ambitious



Spicy King Prawn Ramen



Prep Time: 30 Mins

Includes 20 mins marination

Cooking Time: 6 to 8 Mins

Serves 2 to 4

INGREDIENTS:

- Around 20 x Raw King Prawns (Defrosted)
- Noodles + Spicy Sauce Mix (Your own choice)
- 4 x Spring Onions (Sliced)
- 1 x Fresh Red Chilli (Chopped)
- 1 x Fresh Green Chilli (Chopped)
- 4 x Garlic Cloves (Crushed)
- 2 Tsp of Sesame Oil
- 4 Tbsp of Chinese Rice Wine (Optional)



EQUIPMENT:

- Chopping Board
- Mixing Bowl for Marination
- Bowl for Serving
- Large Chefs' Pan or Wok
- Boiling Water from Kettle



CHEAT INGREDIENTS:

- Instant Ramen Noodles
- Ramen Spicy Sauce

EXTRAS: For Garnish

Sliced Spring Onions (Optional)

Sliced Red & Green Chillies (Optional)

Fresh Coriander (Chopped)

WHY THESE CHEATS?

"Traditional Ramen is all about the broth and can take a long time to prepare. These days there are many good instant substitutes. The noodles are somewhat irrelevant as you can use any variety. The best instant spicy sauce is what you are looking for. Where possible always use a wet spice mix as the dried variety adds little flavour. My preferred choice is shown in the cheat above. It really does pack a punch!" - MR HANS

METHOD:

This recipe is so simple, you will come back to it time and time again and choose different ingredients to suit your own personal taste.

HOW TO PREPARE

- Place all of the ingredients (except the noodles) in a bowl and mix together.
- Set aside for 20 minutes to marinate (or no more than 2 hours)
- Place the Dried Noodles and all Spices (sachets) into your serving bowl and pour boiling water from kettle over the noodles until just covered. Gently break up the noodles whilst stirring in the spices for a few seconds. Then leave to steep / cook for 4 minutes.
- Meanwhile, heat a large Chefs' Pan or Wok on a high heat then add your Prawn mixture.
- Stir-fry the ingredients until the Prawn are just cooked - [\(SEE IMAGE HERE\)](#) then finally add a good handful of chopped coriander and stir in.
- Add the cooked Prawns to your serving bowl with the Noodles and broth, stir together and garnish with more coriander, and chopped chillies.
- Serve immediately.

Serve with a Glass of Ice Cold Beer