Treasure Barrel

Singapore Chili Prawns – Flavorful Spice in Every Bite

Succulent prawns tossed in a sweet, tangy, and spicy chili sauce, perfect for a fast, comforting meal.

15 min	20 min	35 min	4	Easy	Singaporean
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large prawns, peeled and deveined
- [ ] 2 tbsp vegetable oil
- [ ] 3 cloves garlic, minced
- [ ] 1 tsp fresh ginger, grated
- [ ] 2 tbsp Singapore chili paste
- [ ] 1/4 cup ketchup
- [ ] 1 tbsp tomato paste
- [ ] 2 tbsp brown sugar
- [ ] 2 tbsp lime juice
- [ ] 1 tsp soy sauce
- [ ] 1 tsp sesame oil
- [ ] Sliced scallions for garnish

Instructions

1. Pat the prawns dry, then set aside; heat the oil in a wok over medium-high heat.
2. Add garlic and ginger, sauté for 30 seconds until fragrant, then stir in the chili paste.
3. Mix in ketchup, tomato paste, brown sugar, soy sauce, and lime juice; let the sauce simmer gently for 2-3 minutes.
4. Add the prawns, toss quickly to coat, cooking just 2-3 minutes until they turn pink and opaque.
5. Drizzle sesame oil, remove from heat, garnish with scallions, and serve immediately over rice or noodles.

Nutrition per serving

280 kcal	28 g	22 g	10 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
> - Do not over-cook the prawns; they become rubbery.
> - Adjust the amount of chili paste to suit your heat preference.
> - A splash of lime juice at the end brightens the entire dish.