



HAPPINESS ASSAM PRAWNS WITH OKRA

🕒 Prep time: 10 minutes 🍳 Cooking time: 15 minutes 🍴 Serves: 6

INGREDIENTS

1 packet 200g MAK NYONYA Instant Asam Fish Sauce
300g medium sized prawns, trim sharp ends
200g okra/ladies fingers

A bunch of mint leaves
Sugar to taste

- 1 Cut okra/ladies fingers diagonally into thin slices. Cut chillies the same way and remove seeds.
- 2 Heat pan till heated through, add MAK NYONYA Instant Asam Fish Sauce and stir-fry for a minute. Add prawns and okra/ladies fingers and stir-fry over high heat until prawns are cooked or turns red.
- 3 Put in cut chilli. Season with sugar and salt to taste. Remove to a serving plate and garnish with mint leaves.

