**Orange Prawn**

**Ingredients:**

1kg devein big prawn.

2tbsp black pepper.

Turmeric powder 1/2 tbsp.

Fresh lemon juice 1/2tbsp.

Fresh Orange juice 130ml.

1tbsp garlic powder.

2tsp salt.

Red chili powder 1and1/2 tsp.

2 chopped dry red chilies.

2tbsp white oil.

6 chopped garlic.

1tsp sugar.

1 chopped tomato

5gms orange jest.

For garnishing sliced orange and pieces of green chilies.

 **Preparation**

Take 1kg devein big prawn in a bowl then add 1tbsp black pepper, 1/2 tbsp Turmeric powder, 1tbsp garlic powder, fresh lemon juice & fresh orange juice 100ml each, salt 1tsp, red chili powder 1/2tsp, marinate and rest it for 30 minutes.

Now, heat 2tbsp white oil then add 6 chopped garlic and 2 chopped dry chilies and sauté 2 minutes.

Now, add the marinated prawns, 1tsp salt, 1tsp red chili powder and 1tsp sugar and mix well and cook for 10 minutes.

Now, add chopped tomato and again cook for 5 minutes. Then add 30ml Orange juice, 5gms Orange jest and 1 tbsp black pepper mix well and cook for 5 minutes and turn off the heat.

Decorate with some sliced orange and pieces of green chilies.

Now Orange Prawn is ready to serve.

Regards,

Saswati Chattopadhyay