

3

HONEY AND CHILLI GARLIC PRAWNS WITH RICE NOODLES

with Louisa's ginger honey

INGREDIENTS

- 300g raw king prawns
- 2 tbsp Louisa's ginger honey
- 360g rice noodles
- 1 red chilli
- 1 green chilli
- Spring onion
- 2-3 cloves garlic
- handful toasted pine nuts
- 2-3 tbsp soy sauce
- Fresh coriander to garnish

[sauce ingredients overleaf]

sponsored by



a recipe by
**MICHELLE
MOLES**



Louisa's
HONEY


The real nectar of Italy


louisas-honey.com

[@michellemolescooks](https://www.instagram.com/michellemolescooks)

SAUCE INGREDIENTS

 2-3 tbsp Louisa's ginger honey

 3 tbsp soy sauce


 1/2 red chilli

 1 clove grated garlic





METHOD

 On a medium heat, toast a handful of pine nuts until golden. Set aside.

 Combine the sauce ingredients and mix well. Set aside.

 On a medium heat, in a pan or wok, add a little oil, the garlic and chillis. Cook for 1 minute.

 Add the prawns to the pan. Once they start to turn pink, add your sauce and the rice noodles.

 Stir and cook for 1 minute. Add more soy sauce if required.

Louisa's
HONEY
The real nectar of Italy



louisas-honey.com

 [@louisas_honey](https://www.instagram.com/louisas_honey)

 Michelle Moles L.E.K private dinning and catering

 [@michellemolescooks](https://www.instagram.com/michellemolescooks)

