



Seafood in 3 Flavour Sauce

3 flavour sauce, as exotic as it sounds. Blended together to make a flavourful weekend dinner...

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

www.thaiaway.com



SEAFOOD IN 3 FLAVOUR SAUCE

Ingredients:

- ½ lb red snapper
- 4-6 prawns
- ½ cup white onion (sliced thinly)
- ½ red pepper (chopped)
- ½ green pepper (chopped)
- 2 tbsp oil
- 1 tbsp garlic
- 1 tbsp chili paste (sambal)
- 1 tsp sugar
- 1 350ML package of Thai Away Red Coconut Curry sauce

Instructions:

1. Deep fry or fry seafood, drain oil and set aside
2. Add oil to hot pan, toss in peppers & onion, stir well and add a few drops of water
3. Add Thai Away Pad Thai sauce, sugar, chili paste, and stir well
4. Serve with Thai Jasmine rice