



BASMATI RICE WITH PRAWNS AND SOY SAUCE



INGREDIENTS:

- ✓ 160 g. of basmati rice "ATRY"
 - ✓ 1 red pepper
 - ✓ 400 g. of prawns
- ✓ 1 can of 200 g. with bean sprouts
- ✓ 6 tablespoons of soy sauce "TAI HUA"
 - ✓ 1 tablespoon of olive oil
- ✓ Salt and pepper ground black pepper to taste

PREPARATION:

Cook the rice in high fire about 20 minutes; once cooked, strain it and put it in cold water to stop the cooking; keep it.

Peel the shrimp and reserve; open the can of bean sprouts and drain it with a colander.

Wash the peppers, remove the seeds and cut them into strips; put the oil in a pan and saute them until they are tender; add the prawns and sprouts, season and leave them during a couple of minutes with high heat; remove, add soy sauce "TAI HUA" and bring to the boil.

Place the rice in a microwave safe dish, cover it with plastic wrap and heat it for a minute in the microwave at full power; remove the film and pour the sauce with peppers and shrimp to skillet; add the sauce over rice and serve.

The most exotic flavor from India