

Giant tiger bay prawns & sweet chilli beef noodles

Type of course: Main

Serves: 4

Preparation time: 30 minutes

Total time: 40 minutes

Ingredients

- 4 giant tiger bay prawns
- 1 tbsp plum jelly
- 2 tbsp light soy sauce
- Garlic (to taste)
- Fresh chilli (to taste)
- 1kg Sirloin steak
- 4 large Mushrooms
- 1 large red onion
- 500g egg noodles
- Garlic (to taste)
- 2 tbsp sunflower oil

Method

1. To make the marinade for the prawns, mix together 1 tbsp of plum jelly, crush garlic, fresh chillis and 2tbsp light soy sauce in a pan and warm on a low heat until the plum jelly is melted.
2. Once melted, place to one side to cool slightly.
3. When cool, place washed, cleaned tiger bay prawns into a sealable food bag and pour in the marinade from the pan. Leave the marinade for 1 hour.
4. Slice the sirloin steak into 3cm wide strips.
5. Thinly slice the red onion and mushrooms.
6. Remove the prawns from the sealable bag and cook under a grill for 10 minutes. (5 minutes each side)
7. While the prawns are cooking, heat 2 tbsp sunflower oil in a wok and add the left over marinade from the prawns.
8. When the wok is hot, add the beef, onions and mushrooms and cook till the beef is tender. (aprox. 5 minutes)
9. Add cooked egg noodles to the wok and heat.
10. Place sweet chilli beef noodles onto plates and lay cooked tiger bay prawns on top.