Plate Dream

Singapore Chili Prawns - Easy Dinner Recipe

A fast, flavor-packed shrimp dish with chili, garlic, and a touch of sweetness.

15 min	12 min	27 min	4	Easy	Singaporean
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb (450 g) large prawns, peeled and deveined
- [ ] 2 tbsp vegetable oil
- [ ] 4 cloves garlic, thinly sliced
- [ ] 2 tbsp Singapore chili paste
- [ ] 3 tbsp ketchup
- [ ] 1 tbsp honey
- [ ] 1 tsp sugar
- [ ] 1 tbsp soy sauce
- [ ] 1 tbsp lime juice
- [ ] 1 tsp sesame oil
- [ ] Optional: sliced red chilies for garnish

Instructions

1. Pat the prawns dry with paper towels; this helps them sear quickly. Heat the vegetable oil in a wok over medium-high heat until shimmering.
2. Add the sliced garlic and stir-fry for about 30 seconds until fragrant, being careful not to burn it.
3. Stir in the chili paste, ketchup, honey, sugar, and soy sauce. Let the mixture bubble gently for a minute, allowing the flavors to meld.
4. Add the prawns, tossing to coat them evenly. Cook for 3-4 minutes, or until the shrimp turn pink and opaque.
5. Remove from heat, splash in the lime juice, drizzle the sesame oil, and give one final toss.
6. Transfer to a serving bowl, garnish with sliced red chilies if desired, and serve immediately over steamed rice.

Nutrition per serving

280 kcal	24 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less heat, start with half the chili paste and add more honey later.
- A splash of fish sauce can deepen the umami without adding extra salt.
- For extra crunch, toss in a handful of toasted cashews just before serving.