



Russell Hobbs

DUALCHEF AIR FRYER Recipe

SWEET CHILLI ASIAN SHRIMP

Function: SHRIMP

Time: 29 minutes

Serves: 2

INGREDIENTS

400g prawns, peeled and deveined (the tail may be left on)

1 tsp garlic salt, to taste

1 tsp onion powder, to taste

½ tsp sweet paprika, to taste

50ml sweet chilli sauce

15ml sesame seed oil

TO FINISH

200ml sweet chilli sauce for dipping

As needed sesame seeds to garnish

15ml chopped coriander

METHOD

1. Place the prawns in a large mixing bowl.
2. In separate large mixing bowl, combine the garlic salt, onion powder, paprika, sesame seed oil and sweet chilli sauce and mix well.
3. Coat the prawns in the sweet chilli marinade and place into the **Russell Hobbs DualChef** air fryer basket.
4. Set the **Russell Hobbs DualChef** air fryer on the default SHRIMP function (12 minutes at 160°C) and cook the prawns until the flesh is white in colour.
5. Remove the cooked prawns and serve with a side dish of sweet chilli sauce for dipping and a sprinkle of Sesame seeds to garnish.

Chef's tip: Before cooking the marinade prawns, coat with Japanese Panko crumbs for a crisp, golden brown result.