



Bloody Mary pepper prawns

 Dairy Free

READY IN



20 min.

SERVINGS



2

CALORIES



373 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 3 tbsp olive oil
- 1 shallots finely chopped
- 1 garlic clove thinly sliced
- 0.5 tsp celery seed
- 14 large shrimp raw deveined
- 2 tsp cornstarch
- 0.3 tsp ground pepper
- 0.3 tsp pepper black

- 50 ml vodka
- 100 ml passata
- 3 tbsp catsup
- 9 servings all the tabasco sauce you handle hot
- 1 sticks top good

Equipment

- frying pan
- wok

Directions

- Heat the oil in a large frying pan or wok.
- Add the shallot and fry for 1-2 mins until softened.
- Add the garlic and celery seeds, and sizzle for 1 min more, then turn the heat up to high. Toss the prawns with the cornflour, cayenne and black pepper.
- Add to the pan and stir-fry for 1 min until turning pink, then add the vodka (stand back as it may catch fire) and bubble until most of the liquid has evaporated.
- Add the passata, ketchup, Tabasco and a good pinch of salt. Give everything a stir and cook for 1 min more, then transfer to a serving dish. Scatter with celery leaves and place in the centre of the table with celery sticks and chunks of bread for mopping up the sauce.

Nutrition Facts



PROTEIN 19.4% FAT 59.87% CARBS 20.73%

Properties

Glycemic Index:109.75, Glycemic Load:0.9, Inflammation Score:-5, Nutrition Score:9.3743477696958%

Flavonoids

Apigenin: 0.41mg, Apigenin: 0.41mg, Apigenin: 0.41mg, Apigenin: 0.41mg Luteolin: 3.84mg, Luteolin: 3.84mg, Luteolin: 3.84mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 2.42mg, Quercetin: 2.42mg, Quercetin: 2.42mg

Nutrients (% of daily need)

Calories: 373.12kcal (18.66%), Fat: 21.7g (33.39%), Saturated Fat: 3.02g (18.85%), Carbohydrates: 16.91g (5.64%), Net Carbohydrates: 15.19g (5.52%), Sugar: 9.04g (10.04%), Cholesterol: 112.7mg (37.57%), Sodium: 347.81mg (15.12%), Alcohol: 8.47g (100%), Alcohol %: 5.05% (100%), Protein: 15.82g (31.64%), Vitamin E: 4.52mg (30.13%), Copper: 0.48mg (23.9%), Phosphorus: 193.25mg (19.33%), Potassium: 552.77mg (15.79%), Vitamin K: 15.93 μ g (15.17%), Manganese: 0.28mg (13.87%), Magnesium: 46.18mg (11.54%), Iron: 1.99mg (11.04%), Vitamin C: 8.71mg (10.56%), Vitamin A: 496.88IU (9.94%), Vitamin B6: 0.18mg (9.03%), Zinc: 1.29mg (8.59%), Calcium: 76.3mg (7.63%), Fiber: 1.73g (6.9%), Vitamin B3: 1.24mg (6.19%), Vitamin B2: 0.1mg (5.71%), Folate: 13.37 μ g (3.34%), Vitamin B5: 0.3mg (2.95%), Vitamin B1: 0.03mg (2.28%), Selenium: 1.2 μ g (1.72%)