
Singapore Chilli Crab

Origin: Singapore

Heat: 

Serves: 2

Ingredients:

300g	Crab, cleaned and cut into pieces
1 tbsp	Oil
1 packet	At-Sunrice Singapore Chilli Crab Spice Mix
50g	Onion, sliced
4 tbsp	Tomato ketchup
½ cup	Water
3 tsp	Sugar
1	Egg, beaten
2 tsp	Corn starch
	Oil for deep frying

Method:

1. Deep fry crab in oil for a few minutes or until it turns red. Set aside.
2. Heat oil in wok. Stir fry onion for 30 seconds; add spice mix and stir fry for another minute until fragrant. Add tomato ketchup; stir well.
3. Add crab and stir fry for 1 minute. Stir in water and add in sugar, cover and bring to a boil. Switch fire off.
4. Immediately add the beaten egg, corn starch and mix well.
5. Serve hot with bread or rice.

Herbs & Spices used in this recipe:

Chilli
Shallots
Garlic
Ginger
Lemongrass
Turmeric