

Breaded Prawns

King prawns with a crispy golden bread crumb coating.

Cooking Instructions

Fry from frozen

Time: 3-4 minutes

- 1) Place enough vegetable oil in a pan so that it is around 1CM deep and heat to a medium heat.
- 2) To test the oil is hot enough dip the end of a breaded prawn into the oil, if it starts to sizzle, its ready! Be careful not to over crowd the pan so you can easily turn the prawns.
- 3) Fry your prawns until golden and crispy which should take around 2-3 minutes. Gently turn your prawns regularly to ensure an even crisp all over.
- 4) Once cooked place onto some kitchen paper to remove excess oil and then serve immediately.

Cooking Precautions

Remove all packaging.

All appliances vary, these are guidelines only.

Always wash hands, surfaces and utensils thoroughly after contact with raw meat.

Warnings

Caution: This product may occasionally contain small fragments of shell.

