



**SERVES 4**

## FAKEAWAY MASTERED

# SWEET & SOUR SCAMPI

### WHAT YOU'LL NEED

- 2 Packs of Young's Breaded Scampi 220g
- 2 Packs of egg fried rice - microwave pouches
- 2 Packs of prawn crackers
- 2 Limes for serving and display
- 1 Bunch of spring onions
- 2 Sliced red chillies
- Sesame seeds for sprinkling

### SWEET AND SOUR SAUCE:

- 3 tbsp sugar
- 2 tbsp white wine vinegar
- 3 tbsp tomato ketchup
- 3 tbsp pineapple juice
- 1 tsp soy sauce
- 1 tbsp cornflour mixed with a little water

### HOW TO MAKE IT

1. Cook the Young's Breaded Scampi to pack instructions
2. While the scampi is cooking, make the sauce by combining all ingredients, bring to the boil, finish with cornflour to achieve desired thickness
3. Coat the cooked scampi in the sweet and sour sauce, ensuring all pieces have a good coverage
4. Put the rice in the microwave
5. When the scampi is glazed with sauce, scatter with sesame seeds, spring onion and chilli
6. Serve with rice and prawn crackers
7. Ta-dah - fakeaway mastered - **boom!**

