

Ingham Road **SEAFOOD**

Chilli Mud Crab

Ingredients:

4kg Green MudCrab pieces
125ml Oil
8 Garlic Cloves—Chopped
**4 Banana Chillies—
Chopped**
**4 tablespoons julienned
fresh ginger**
**2 tablespoons chopped
coriander root**
250ml Tomato Sauce
125ml Sweet Chilli Sauce
375ml Chicken Stock
125ml Hoisin Sauce
2 tablespoons Fish Sauce
2 tablespoons sugar
2 teaspoons sea salt
Chopped Spring onion
Coriander Leaves



Heat the oil in a wok

Cook the garlic, chilli, ginger and coriander root until fragrant.

Add the crab pieces and toss for 1 minute until they change colour.

Add the tomato sauce, chilli sauce, chicken stock, hoisin sauce, fish sauce, sugar, and salt.

Stir well and bring to the boil.

Cover and leave to simmer for about 10 minutes.

Add the spring onions and herbs & toss

Serve immediately