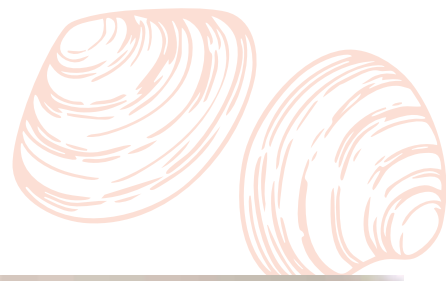


CLAM MEAT IN A SWEET CHILLI SAUCE

SERVES 4-6



INGREDIENTS:

- ☐ 700 g Breco Clam Meat
- ☐ 2 tbsp peanut oil
- ☐ 1 red onion, thinly sliced
- ☐ 2 red chillies, seeded and sliced
- ☐ 30 g fresh ginger, finely chopped
- ☐ 6 cloves garlic, finely chopped
- ☐ 6 large really ripe tomatoes, skinned, seeded and finely chopped
- ☐ 1 tbsp fish sauce
- ☐ 1 tbsp sugar
- ☐ 1 small handful chopped fresh coriander
- ☐ 12 fresh basil leaves chopped
- ☐ 2 spring onions with tops chopped

METHOD:

01. First make the sauce. Heat the peanut oil in a saucepan, add the onion, chillies, ginger and garlic. Cook until wonderfully fragrant. Stir in the tomatoes, fish sauce and sugar.
02. Lower the heat and simmer until it reduces and is thick and chunky. Add a half a cup of water if it looks like it might stick. Stir in the clam meat and coriander, and heat through. Remove from the heat stir in the basil and chopped spring onions.
03. Serve with sticky rice or noodles.