



# THE ORIGINAL MAUI PRAWN BOWL



**TIME TO PREPARE**  
15 minutes



**COOK TIME**  
16 minutes



**SERVING**  
4 People



**PREPARED BY**  
<https://mauiribs.com>

## Ingredients

- 1 tbs sesame oil
- 1 cup mushrooms, sliced in half
- 2 carrots, chopped
- 1 yellow pepper, chopped
- 1 red pepper, chopped
- 1 small sweet onion
- 1 tbs butter
- 1 lb Large Prawns
- ½ cup cashews

### Maui Stir Fry Sauce

- 1 cup of The Original Maui Ribs sauce
- 1 tbs cornstarch
- 1tbs water

## Steps to Cook

01. Combine 1tbs of cornstarch with 1tbs of water and stir until combined. Bring 1 cup of Original Maui Sauce to a simmer and add cornstarch Slurry continue stirring. The sauce Should thicken within 1 minute and then set it aside.
02. Heat oil in a large skillet or Wok over med-high heat. Add Carrots and Mushrooms to skillet, cooking for 7 mins until carrots soften and mushrooms release juices.
03. Add onion, green pepper and red pepper to the skillet, sautéing another 6 minutes
04. While the peppers and onions are cooking in a separate pan put 1tbs of butter and the prawns. Cook for 3 to 4 minutes when pink in color and cooked throughout add them to the veg pan.
05. Stir in cashews and Original Maui Sauce then remove from heat. Serve garnished with sesame seeds (optional) and enjoy!