



Prik Narm Pla sauce

Ingredients

- ¼ cup Thai fish sauce, Mega Chef brand*
- 1 tablespoon long red chilli with seeds, sliced into 5mm pieces
- 1 tablespoon red and green bird's eye chilli with seeds, thinly sliced
- 1 tablespoon red shallots, peeled and finely diced
- 1 tablespoon lime juice, freshly squeezed

Garnish

- a scattering of coriander leaves

Method

1. In small bowl add red shallots, lime juice and both of the chillies.
2. Pour the fish sauce over the ingredients.
3. Stir the contents well before tasting for balance.
4. Serve in a small sharing bowl as an impressive Thai accompaniment. Garnish with fresh coriander leaves before serving.

Recipe Notes

- : Thai style soy sauce may be used in place of fish sauce if preferred.*
- : Secure the remaining Prik Narm Pla sauce with a tight lid and keep refrigerated up to 1 month.

Yields : 100ml (almost half a cup) | **Preparation & Cooking Time :** 5 minutes