



Member Recipes

CHILLI MUD CRAB

INGREDIENTS

- 50 mls vegetable oil
- ½ tbsp ginger, minced
- ½ tbsp garlic, minced
- 4 shallots, sliced
- 1 birds eye chilli, sliced
- 3 tomatoes, roasted for 20 mins
- 2 tsp soy
- 1 tbsp lime juice
- ½ tbsp chilli jam
- 20 g palm sugar, shaved
- 1 tbsp fish sauce
- 50 mls fish stock
- ¼ cup Thai basil

DIRECTIONS

1. Stir fry ginger, garlic, shallots, chilli & crab pieces till red in oil.
2. Add roasted tomatoes, soy, lime, chilli jam, palm sugar, fish sauce & stock.
3. Finish with Thai basil. Cook time approx. 10mins

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SERVES: VARIOUS

Courtesy of members Jess & Kim