




Chilli Prawns



 10 min

 15 min

 4 Servings

INGREDIENTS

- ☐ Peeled Prawns (500 g)
- ☐ Coconut Milk (200 ml)
- ☐ Garlic (4 cloves)
- ☐ Ginger Root (2 cm)
- ☐ Red Chillies (2)
- ☐ Fresh Coriander (15 g)
- ☐ Sunflower Oil (2 tbsp)
- ☐ Lemon Juice (1 tbsp)
- ☐ Tomato Purée (1 tbsp)
- ☐ Garam Masala (1 tsp)
- ☐ Salt (1 tsp)

PREPARATION

Peel and crush the garlic and the ginger root. Chop the chilli in half, remove the seeds and cut the chilli into pieces. Wash and cut the coriander.

COOKING

- ① Put the oil in a frying pan over moderate heat. Fry the crushed garlic and ginger root for about 3 minutes, keep stirring.
- ② Add the prawns and chillies and fry for another 3 minutes.
- ③ Add the lemon juice, tomato purée, coconut milk, garam masala and salt. Bring to a boil, then turn down the heat until it is just simmering.
- ④ Cover and cook for another 5 minutes.
- ⑤ Sprinkle the coriander over the chilli prawns before serving.

