

# Chilli Prawns

(serves 4 as a starter)



## Ingredients

- Bunch of fresh Coriander
  - 1 Medium Red Onion (peeled & finely sliced)
  - 1 tsp Turmeric
  - 400 gm Frozen peeled prawns
  - 4 Cloves of Garlic finely cut
  - 125 gm Fresh prawns
  - 1 fresh red chilli – deseeded and finely sliced
  - 5g Very finely chopped fresh Ginger
  - 1 dsp Cornflour to thicken
  - 2 tablespoon Olive oil
  - 420gm tin Coconut milk (NOT low fat)
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- 1 Mug Basmati Rice
  - 1 tsp Salt

## Method

Rice - Bring to the boil a pan of water. Add the salt and the rice. Boil for 11 minutes, sieve and serve immediately.

Put the cornflour in a little water and stir until dissolved.  
Remove stalks from Coriander, chop finely and put to one side.  
Chop the leaves and put to one side. Deseed and chop the chilli.  
Chop the onion. Finely chop the ginger. Fry the Garlic, Onion and Coriander stalks in the Olive oil for 5 mins or until soft.  
Add the ginger, turmeric and the chilli and fry for another minute. Add the coconut milk and bring to the boil. Add the frozen prawns and stir in well. Bring back to near the boil and add the fresh prawns. Add the cornflour and cook for 30 to 60 seconds until mixture thickens slightly. Serve sprinkled with the Coriander leaves.