

Lemongrass Prawn Curry

Serves 6

Preparation Time: 15 minutes

Cooking Time: 20 minutes

750g peeled green prawns
1 tablespoon peanut oil
1 red onion, cut into fine wedges
2-3 cloves garlic, crushed
2 teaspoons grated fresh ginger
1 teaspoon sambal oelek (chilli paste)
½ teaspoon salt
400ml can coconut milk
1 stalk lemongrass, finely chopped
1 tablespoon palm sugar or brown sugar
grated rind of 1 lime
2 tablespoons fresh lime juice
200g snow peas, green baby beans or sugar snap peas, trimmed
½ cup fresh coriander
steamed long grain jasmine rice, for serving
lime wedges, for serving
extra fresh coriander, for serving

Devein prawns, leaving tails intact. Heat oil in a wok and stirfry onion, garlic, ginger and chilli paste until onion is tender. Add salt, coconut milk, lemongrass, sugar, lime rind and juice and simmer for 10 minutes until thickened slightly. (This can be done ahead of time – add extra chilli at this stage if not hot enough for your taste). Just prior to serving, heat curry and add prawns and snow peas and simmer for 10 minutes or until beans are tender. Add coriander and serve immediately with steamed rice, lime wedges and extra coriander. Note: if sauce is too thick, add a little water.