



Indian Garlic Prawns with Coconut Milk

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2 people

Ready in: 30 minutes

Fresh Seafood



1 lb peeled tiger prawns

Ingredients

1 tsp ginger, finely chopped
¼ tsp tumeric
½ tsp cayenne
3 cloves garlic, peeled & slightly mashed
2 tsp fresh green chilis
1 clove finely chopped
3 tsp tamarind concentrate
½ tsp salt
165 ml unsweetened coconut milk
¼ cup fresh coriander leaves
2 tbsp vegetable oil

Instructions

1. Put prawns in a bowl. Add chopped garlic, ginger, tamarind, tumeric, salt, and cayenne. Mix well and set aside for no more than 10 minutes.

2. Heat oil in a frying pan or wok over medium heat. When hot, add whole garlic cloves and stir until slightly brown. Add prawns and stir-fry for 1-2 minutes, until they are lightly browned. Turn heat to medium low, add coconut milk and mix well. Add coriander and peppers. Let simmer for 1-2 minutes. Serve with Basmati rice.