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Spicy Prawns with Coriander and Tomato



Ingredients

1kg uncooked prawns, medium
2 teaspoons ground hot paprika
1 teaspoon crushed coriander seeds
1 teaspoon ground turmeric
1 teaspoon ground cumin
1 teaspoon cracked black pepper
¼ teaspoon ground cloves
¼ teaspoon ground cardamoms
60ml water
1 tablespoon olive oil
300g sliced medium onion
500g chopped large tomatoes
2 tablespoons finely chopped fresh coriander leaves

Preparation

1. Shell and devein the prawns, leaving the tails intact.
2. Add the spices and water in a small bowl and mix well.
3. Heat oil in a pan, cook the onions for two minutes and add the spice mixture cook and keep stirring.
4. Add the prawns and tomatoes stir in well and cook until prawns are just tender.
5. Remove from the heat and stir in the fresh coriander leaves.

Cooks Note