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*by ewfood*

## 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

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