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by Liz Robb

Prawn Satay Curry with Jasmine Rice

Ingredients

Half a teaspoon of tumeric
Half a teaspoon of hot paprika
1 teaspoon of hot curry powder
A quarter teaspoon of ground coriander
A quarter teaspoon of ground cumin
A pinch of sugar
A pinch of salt
200-250g raw frozen prawns
1 small onion
1 large red pepper
2 red chillies
2 cloves of garlic
A small piece of fresh ginger
Sunflower oil
4 tablespoons of peanut butter
2 teaspoons of dark soy sauce
1 small lime
125ml fish stock
200ml full fat coconut milk
A small handful of salted peanuts
A few sprigs of coriander

Servings
2
Person

Preparation

1. In a bowl, mix together the tumeric, paprika, curry powder, cumin, coriander and pinches of salt and sugar.
2. Devein the defrosted king prawns and then put them in the bowl of mixed spices. Toss to coat them in the spice mixture and then leave the covered bowl in the fridge to allow the prawns to marinate, for about 2 hours if possible.
3. Finely chop the onion, deseed and slice the red pepper into short strips then peel and finely chop the garlic Deseed and finely chop the chillies and then peel and grate the ginger.
4. In a large pan, saute the chopped onion over a low heat in a tablespoon or two of sunflower oil for 2 minutes. Add the prepared red pepper, chillies, garlic and ginger and continue to saute, stirring occasionally, for 5 minutes.
5. Mix together the peanut butter, soy sauce and the juice of the lime. Stir the mixture into the sauteed vegetables, gradually add and stir in the hot fish stock and then simmer for a minute or two.
6. Add the coconut milk a little at a time, stirring it in, and bring to a gentle simmer.
7. Cook the prepared prawns in the sauce for 3-4 minutes or until the prawns are cooked through.
8. Serve, garnished with chopped peanuts and fresh coriander, with a portion of jasmine rice.

Cooks Note

This recipe looks like it needs a long list of ingredients but don't be put off, you will already have many of them in your fridge or store cupboard. And it is really easy to make.The paprika I used was a very hot Hungarian one, you may need more of a milder one. I used frozen peeled prawns for convenience but you could, of course, use fresh prawns instead

and peel them.