

Thai Red Curry Prawns

w/red bell peppers & baby bok choy

Ingredients

Serves 2

- ◆ 1½ tablespoons vegetable oil
- ◆ 2 tablespoons coarsely chopped garlic-
- ◆ 2 tablespoons finely chopped shallots
- ◆ 2 teaspoons cumin seeds
- ◆ 1 package (350g) Thai Away Red Coconut Curry sauce
- ◆ 1/2 cup cold water
- ◆ a small handful of basil leaves, shredded
- ◆ 450g/1 lb raw prawns, shelled and de-veined
- ◆ 1 small red bell pepper, coarsely chopped
- ◆ 2 small bunches of baby bok choy, coarsely chopped
- ◆ a handful of fresh coriander leaves
- ◆ Cooked white or brown jasmine rice



Method

1. Heat a wok or large frying pan with oil until hot
2. Add garlic and shallots, and stir fry for 5 minutes or until slightly browned. Add cumin seeds and saute briefly until fragrant.
3. Pour in Thai Away Red Coconut Curry sauce, basil leaves, red bell pepper and baby bok choy. Reduce heat and simmer 2 minutes.
4. Add prawns and cook until prawns turn pink, stirring occasionally. Do not overcook the prawns! They only take a few minutes.
5. Toss in fresh coriander leaves at the last minute, and serve on top of rice - Enjoy!