

COCONUT PRAWN CURRY



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- 1 pack medium uncooked prawns
- 1 can coconut cream
- 1 packet Korma curry paste
- $\frac{1}{2}$ red pepper, yellow pepper and orange pepper
- baby corn
- $\frac{1}{2}$ teaspoon chopped green chilli
- $\frac{1}{2}$ teaspoon finely chopped ginger
- 1 teaspoon crushed garlic
- coconut shavings
- honey for sweetening
- salt and pepper for taste
- 2 table spoons canola oil

On a medium heat, add canola oil let it heat up.

Then add your can of coconut cream and your Korma curry paste and stir till well combined and let it simmer.

Add all the vegetables and allow to simmer for 7 min.

Add your garlic, green chilli and ginger and a little honey and coconut shavings.

Add the prawns and allow to cook for 10 minutes.

Add salt and pepper for taste.

Recipe and photo: Jenobin Collins