



Kids Thai Red Prawn Curry

(Makes 4 servings - can be cooled and stored in the fridge for up to 2 days)

Ingredients

2 large red chillies, de-seeded and roughly chopped
2 cloves of garlic, peeled and halved
1 stalk of lemongrass, woody layers removed, thinly sliced
1 inch fresh ginger, peeled and roughly sliced
2 shallots, peeled and roughly chopped
2 kaffir lime leaves, thinly sliced
1 Tbsp sunflower oil
1 tsp Thai red curry paste
1 can 400ml coconut milk

75g fine green beans, chopped into 2 inch pieces
75g baby corn, halved lengthways
1 tsp fish sauce
1 tsp oyster sauce
1 tsp brown sugar
350g raw frozen prawns, defrosted
Salt, to taste
A handful of fresh coriander leaves, roughly chopped (to serve)

Instructions

Combine the red chillis, garlic, lemongrass, ginger, shallots and kaffir lime leaves in a food processor (or use a stick blender). Blend to a rough paste and set aside.

Warm the oil in a large saucepan over a medium heat. Add the blended paste and stir fry for 1 minute.

Add the red curry paste and stir in one third of the coconut milk to make a smooth paste. Stir fry the combined paste for 1 minute.

Add the green beans and stir fry for 2 minutes.

Add the baby corn, the remaining coconut milk, fish sauce, sugar and oyster sauce. Stir well to combine and simmer for 3-4 minutes until the vegetables are tender.

Stir in the prawns. Simmer for 3 minutes until the prawns are pink and cooked through.

Remove from the heat, stir through the coriander leaves and serve immediately with rice.