

Green Curry Prawns and Peas

Everyone's favourite Thai curry jazzed up with prawns = yum. Fabulous midweek meal on the table in minutes = one very happy family.

Prep time: 20 Minutes

Cooking time: 25 Minutes

\$\$ Low to medium budget

Serves 4

2tbs of peanut oil

500gm of green prawn meat

3 tbs of green curry paste

1 clove of garlic, finely chopped

2cm piece of ginger, grated

1 stalk of lemon grass, bruised

5 kaffir lime leaves

1 brown onion, halved and sliced top to bottom

400ml can of coconut cream

100gm of sugar snap peas

4-6 Thai eggplant* (or 2 baby eggplants) sliced

1 cup of frozen peas

2tbs of fish sauce

1 tbs of brown sugar

Juice of 1/2 a lime (extra if need be)

1 bunch of coriander, roughly chopped

2 spring onions, sliced diagonally

Steamed jasmine rice to serve

Heat a large pan to a medium heat and add the oil, onion, garlic, ginger, lemon grass and kaffir lime leaves. Lightly fry until the onion softens and add the curry paste. Fry for 1-2 minutes until fragrant before pouring in the coconut cream and eggplant. Stir well to combine and bring to the boil. Reduce the heat to a simmer and allow to bubble away for 20 minutes, adding a little water if you think it needs it.

When the rice is almost ready, season the curry with the fish sauce, sugar and lime juice. Have a taste and adjust the seasoning if necessary to your liking before adding the prawns. Cover with a lid and simmer for 3 minutes before popping in the frozen and sugar snap peas. Simmer for a further 3 minutes or until the peas are just reheated. Stir through most of the coriander leaves, setting some aside for garnish.

Divide the rice and curry among four serving bowls. Garnish with coriander leaves and spring onions.