

Curried Prawns Recipe

(Kaeng Ka-ri Kung Recipe)

Ingredients: Serves 4

600g prawns, shelled and de-veined
2 cups coconut milk
1 tablespoon yellow curry paste (Nam Phrik Kaeng - refer More Thailand Recipes)
2 fresh chilies, de-seeded and sliced
½ cup cherry tomatoes
2 tablespoons fish sauce (nam pla)
1 tablespoon sugar
1 teaspoon salt

Method:

Put ½ cup of coconut milk into a wok or pan, bring to boil over medium heat, stirring constantly, and boil for 5 minutes. Add the curry paste, stir well, and simmer for 10 minutes. Then, add the fish sauce, sugar, salt and remaining coconut milk and simmer for 10 more minutes, stirring regularly. Finally, put in the chilies, tomatoes and prawns, bring to a boil and remove from heat. Serve with steamed hot fragrant rice.

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