

Prawns in Coconut Milk Recipe

Ingredients:

750 g raw prawns (shrimps)
2 cups thick coconut milk
1 tablespoon finely chopped garlic
1 teaspoon finely chopped fresh ginger
1 teaspoon salt
¼ teaspoon black pepper

Method:

Wash prawns well but do not shell them. Put into a saucepan with coconut milk, garlic, ginger, salt and pepper and bring to the boil, stirring. Reduce heat and simmer uncovered for 15 minutes, stirring frequently. Serve with hot white rice.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]