



Ranger Nick's Prawn Curry



1/2 kg large peeled green prawns
1 finely chopped onion
1.5cm finely chopped ginger
3 cloves finely chopped garlic
2 tbsps oil
1 tin diced tomatoes
1 small diced green capsicum
2 chopped chillies
1 tblsp freshly chopped coriander

Cutting board
Sharp knife
Wooden spoon
Measuring spoons
Cook pot

This is a hot, slightly sour prawn curry, delicious with plain rice and a yoghurt dressing.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to adjust the heat by using different varieties of chilli or amending the suggested amount.

Cooking Method:

Butterfly prawns. Heat oil in your cook pot and fry onion, ginger, chilli and garlic until soft. Add packet of spices, stir through and fry for another minute. Mix in tomatoes and capsicum, and bring to the boil. Add prawns and boil for approx. 10 minutes or until they open up (butterfly) - careful not to overcook the prawns. Stir in fresh coriander. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/4prFkUYVfMA>