



Nariyal Jhing Prawns in Chilli Coconut Sauce

Recipe by Bird by Vineet

INGREDIENTS

Serves 4

6 king prawns,
deshelled and deveined
4 lime leaves
1 stick lemon grass,
cut in half lengthwise
150g onion, finely chopped
5 cloves garlic
4 red chillies
1 tbsp white vinegar
2 tomatoes, blended
200ml coconut milk
50ml oil
3 tsp salt
2 tbsp grated fresh coconut

METHOD

1. Heat the oil in a pot, and add the finely chopped onions, lime leaves and lemon grass. Cook until brown.
2. Next, blend the white vinegar, garlic and fresh red chillies. Add this chilli paste to the onions and cook for a further two to three minutes. Add the blended tomatoes and cook until the leaves oil.
3. Lower the flame and add the coconut milk and salt. Cook until the sauce is thick. Add the prawns and stir for another five minutes. Check the amount of salt and add more to taste.
4. Serve hot, garnished with grated fresh coconut.

