

Recipe

# CREAMY COCONUT PRAWNS



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# Recipe

- 500g prawns (peeled & deveined)
- 1 can (400ml) coconut cream
- 1 tbsp oil (coconut or vegetable)
- 1 small onion (finely chopped)
- 3 cloves garlic (minced)
- 1 tsp ginger (grated)
- 1 tsp paprika
- 1/2 tsp chili flakes (optional)
- 1 tsp turmeric
- 1 tbsp soy sauce
- 1 tbsp lime juice
- Salt & pepper (to taste)
- Fresh coriander or parsley (for garnish)

# Method

- **Sauté Aromatics:**
  - Heat oil in a pan over medium heat. Add onion, garlic, and ginger. Cook until fragrant and softened.
- **Spice It Up:**
  - Stir in paprika, turmeric, and chili flakes. Cook for a minute to release the flavors.
- **Coconut Goodness:**
  - Pour in the coconut cream and soy sauce, stirring well. Let it simmer for 5-7 minutes until the sauce thickens slightly.
- **Add the Prawns:** Toss in the prawns and cook for 2-3 minutes until they start turning pink.
- **Finishing Touch:**
  - Add lime juice, season with salt and pepper, and give it a final stir.
- **Serve & Enjoy:**
  - Garnish with fresh coriander or parsley and serve hot with rice or crusty bread!



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