

Fragrant Kikkoman Prawn Curry

Total time **35 mins** 20 mins preparation time 15 mins cooking time

Nutritional facts (per portion):

1595 kJ / 381 kcal

INGREDIENTS

4 portion(s)

250 g	jasmine rice
15 ml	olive oil
1	onion, finely chopped
1	chilli, finely chopped
1	lemongrass stalk, smashed
1 tsp	fresh ginger, chopped
1 kg	raw king prawns, peeled
250 ml	coconut milk
100 ml	Kikkoman Naturally Brewed Soy Sauce
1 tsp	caster sugar
1 handful	chopped basil

PREPARATION

Step 1

Cook the rice according to the pack instructions.

Step 2

Whilst the rice is cooking, heat the olive oil in a large frying pan or wok, over a high heat. Add the onion, chilli, lemongrass and ginger and stir fry for 1 minute. Add the prawns and stir-fry for a further 2 minutes.

Step 3

Meanwhile combine the coconut milk, soy sauce and sugar in a bowl then pour the mixture over the prawns and stir-fry for a final 2 minutes, or until the prawns are completely opaque and cooked through.

Step 4

Garnish with basil and serve immediately.