



Enticing - Thai Creamy Prawn Coconut Rice

Serves: 1
Prep time: 6 Minutes
Cooking time: 3 Minutes

Ingredients:

- 1 coriander root
- 2 cloves garlic
- ¼ teaspoon white peppercorns
- ⅓ cup **cooked** Thai Jasmine rice
- ½ tablespoon vegetable oil
- 4 medium green prawns peeled and deveined
- 1 teaspoon palm sugar
- 2 teaspoons fish sauce
- ¼ cup coconut cream
- 1 kaffir lime leaf, finely chopped
- 1 tablespoon chopped coriander ***optional**
- Sprig of coriander for garnish ***optional**



This delicious flavoured Prawn-Coconut-Coriander-Kaffir Lime Creamy Coconut Rice is so Yummy as a side or double as a meal

I Dare you to try!

Method:

- In a Mortar and Pestle, grind the coriander root, garlic and peppercorns to a paste
- Roughly chop 2 prawns and keep the remaining 2 whole
- Heat the oil in a medium size pan or wok, add the paste and stir until aromatic
- Add 2 whole prawns and cook for 1-2 minutes each side, remove set aside
- Now add the chopped prawns and stir while cooking 1-2 minutes or till cooked (add a little more oil if necessary)
- Add the palm sugar, fish sauce and coconut cream
- Stir in the **cooked rice**, finely chopped kaffir lime leaf and ***optional** coriander, fold to combine
- Spoon into a serving bowl, place the whole prawns on top with a sprig of ***optional** coriander
- **Serve and Enjoy!**

Note:

- **Served as a side or you can double the recipe and serve as a meal**
- **This recipe is used in my “Salmon with Creamy Coconut Rice and Red Chilli Sauce”**
- **Inspired by The Spirit House Cooking Class and adapted for one**