



## INGREDIENTS

1 Tbs sesame oil and vegetable oil  
2 fresh red chillies, sliced  
450g de-veined prawns  
1 can coconut milk  
1 red or yellow bell pepper, sliced  
1 Tbs fish sauce  
100ml vegetable stock

½ cup of sugar snap peas  
1 handful bok choy  
¼ cup coriander finely chopped  
2 chopped green onions  
Fresh lime juice (½ a lime, to taste)  
2 to 4 Tbs Thai red curry paste  
Salt and pepper to taste

## LET'S GET STARTED

1 Heat the oil in a wok or frying pan on a medium heat.

Stir-fry your chilli and sliced bell peppers.

2 Add the red curry paste, stirring every 1 to 2 minutes.

Add the coconut fat from the top of the coconut milk tin and fry the paste until the colour deepens. Stir in the rest of the coconut milk, stock and fish sauce.



3 Bring to a boil, reduce the heat and allow to simmer, while stirring occasionally. The paste should thicken after about 6 to 10 mins.



4 Add the prawns and vegetables and cook for 3 to 5 minutes.

Remove from heat. Stir in green onions, coriander and lime juice to taste. Season with salt and pepper.

## EXTRA PASTE

### QUICK TIP

Enhance the flavour intensity of your Thai Red Curry by adding in this extra paste recipe at step 2.

Mince garlic, sliced ginger, finely chopped red onion and the stalks from the coriander in a mortar and pestle.

For greater flavour intensity, add in lemongrass, ground cumin, coriander seeds and shrimp paste.



5 Serve immediately with basmati rice and top with fresh chillies, coriander leaves and lime slices.

And don't forget to pop open a bottle of Backsberg's Chenin Blanc to pair perfectly with your freshly made Prawn Thai Red Curry. Cheers!

