

# Thai Green Curry with Prawns

This soul satisfying and easy one-pot meal can be made in minutes. This is an excellent green curry sauce base which you can use for any type of seafood dish.

**SERVES 6 AS A MAIN DISH WITH RICE AS PART OF A MULTI-COURSE MEAL**

**PREPARATION TIME: 10 MINUTES**

**COOKING TIME: 15 MINUTES**

**1 tablespoon high-heat cooking oil**  
**4 tablespoons finely chopped green onion (white part only)**  
**1 garlic clove, minced**  
**1 small shallot, finely sliced**  
**1 fresh hot red or green chili, preferably Thai (deseeded if you prefer less heat), finely sliced**  
**4 tablespoons minced lemongrass**  
**1 tablespoon green curry paste**  
**1 cup (250 ml) coconut milk**  
**½ cup (125 ml) Basic Chicken Stock (page 26) or store-bought**  
**1 tablespoon fish sauce (nam pla)**  
**3 kaffir lime leaves, torn in half (optional)**  
**¼ teaspoon freshly ground black pepper**  
**1 teaspoon palm or brown sugar**  
**6 cherry or grape tomatoes, quartered**  
**10 oz (330 g) medium-sized shrimp, peeled and deveined**  
**Finely chopped fresh coriander leaves (cilantro) for garnish**  
**Lime wedges**

**1** Heat oil in a medium saucepan over medium-high heat. Add the green onion, garlic, shallots, chili, lemongrass, and stir-fry until fragrant, about 1 minute.

**2** Reduce heat to medium. Add the green curry paste and stir-fry, stirring to break it up, about 1 more minute. Add coconut milk, chicken stock, fish sauce, kaffir lime leaves (if using), pepper, and palm sugar; bring to a gentle boil. Add tomatoes and cook for 2 minutes. Reduce heat to medium-low and bring to a simmer. Add shrimp and simmer until cooked through, about 3 minutes. Dish out and serve with jasmine rice. Garnish with fresh coriander leaves and lime wedges on the side.

