



**Forum: International Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

Posted on: 2013/4/1 18:32:42

Thai style red prawn curry

100g rice vermicelli noodles

2tbsp red curry paste

270ml can coconut milk

150 green beans, halved

1 large red capsicum, cut into thin long strips

500g large raw banana prawns, peeled tails on

4 coriander sprigs

lime halves to serve

1. Place noodles into a heat proof bowl and cover with boiling water. Stand for 5 mins. then drain well.

2. Meanwhile, heat a wok or deep frying pan over medium heat. Stir fry curry paste for 1 min. then stir in coconut milk and 1 cup of water. Bring to the boil.

3. Add the beans and capsicum and simmer for 5 min. Add prawns and cook for 2-3 mins. until cooked

4. Squeeze excess moisture from the noodles and using kitchen scissors, cut roughly into shorter lengths. Divide noodles between serving bowls and spoon the curry over. Top with coriander sprigs and serve with lime halves.

Enjoy ■■■