

## Prawn Curry In A Hurry

**Servings:** 2

**Prep Time:** 5min

**Cook Time:** 10min



### Ingredients

- 2 tbsp curry paste (we used Patak's Original Balti curry paste)
- 1 onion, finely sliced
- 200g large raw or cooked prawn, defrosted if frozen
- 400g can chopped tomato with garlic
- large bunch coriander, leaves and stalks chopped

### Directions

1. Drizzle some oil from the curry paste jar into a wok or large frying pan, gently heat, then add the onion. Sizzle over a low heat for 4 mins until the onion softens, then stir in the paste and cook for a few mins longer. Stir in the prawns and tomatoes, then bring to a simmer. If using raw prawns, simmer until they have changed colour and are cooked through. Season, if you like, then add the coriander just before serving with boiled rice and naan bread.