

WILD PRAWN KATSU CURRY

A mild prawn curry with turmeric infused rice.



PREP TIME
10 MIN



COOK TIME
15 MIN



SERVINGS
4



Ingredients



- 1kg of large raw peeled wild prawns
- 200g diced potato
- 3 medium shallots, finely sliced
- 400g [Blenders Katsu Curry](#).
- 320g long grain rice
- 5g ground turmeric
- 5g coriander, torn

Allergens

Contains Shellfish, Sesame



Method



1. Bring 2 litres of water to the boil, add the rice and turmeric. Stir well and cook until rice is tender.
2. In a heavy pot, add olive oil, shallots and potato and cook for 5 minutes. Add the raw prawns and [Blenders Katsu Curry](#) Sauce and simmer for five minutes.
3. Serve the curry with the turmeric rice and dress with coriander.

