

Easy One Pan Thai Prawn Green Curry Recipe

INGREDIENTS

- 1 tbsp coconut oil
- 2 tbsp green curry paste
- 1/3 cup green onion, diced
- 1 tsp garlic, minced
- 1 tsp ginger, minced
- 1 cup fresh snap peas
- 1 can light coconut milk
- 2 lbs raw, peeled prawns (thawed if frozen)
- Brown rice for serving
- Lime for garnish



DIRECTIONS

1. Heat a high-sided large skillet over medium heat. Melt coconut oil in the pan, and add green curry paste, green onion, garlic, ginger and snap peas, and stir to cook until snap peas turn a bright green colour.
2. Add coconut milk and stir to combine. Bring to a light boil and add prawns. Cook until just pink, lower heat and simmer for 1-2 minutes. Serve over brown rice with a lime wedge and enjoy!

Recipe by Sarah Remmer (online source:<https://www.sarahremmer.com/easy-one-pan-thai-prawn-green-curry/>)