

Thai Coconut Prawns

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

This dish is big on flavor but not on time. These Thai Coconut Prawns are easy to make and wonderful to eat, and they can be made in just 30 minutes.

This sauce would go equally well with halibut, diced chicken, thinly-sliced beef or pork. It even goes well steamed veggies and diced tofu.

Making the Sauce

To start the sauce, mince the shallots and the white part of the lemongrass. Set aside. Roughly chop the galangal.

Heat a deep-sided saute or fry pan over medium heat and add the oil. Add the shallots, lemongrass, galangal and whole Thai chilies. Cook for 3 or 4 minutes or until the shallots are translucent. Next, add the palm sugar and tomato paste. Cook for a minute before adding the coconut milk, makrut lime leaves and salt. Bring the sauce to a gentle boil. Turn the heat down to medium-low and let simmer. Cook uncovered for approximately 20 minutes. The sauce will reduce and thicken slightly.

Step 1: Making the Sauce

- 3 large shallots
- 2 stalks lemongrass
- 2" -inch piece galangal or ginger
- 2 tbsp peanut oil
- 2 small Thai chilis
- 1 tbsp palm sugar (can substitute with white sugar)
- 1 tbsp tomato paste
- 2 cups coconut milk
- 2 makrut lime leaves
- 1/2 tsp kosher salt

Cleaning the Prawns

While the sauce is cooking, peel and devein the prawns. Depending on your preference, you can leave the tails on or remove them. Set the prawns aside while you finish the sauce.

Step 2: Cleaning the Prawns

- 1 1/2 lb medium-sized prawns
(approx. 24)

Finishing the Dish

Once the sauce has reduced and thickened slightly, add the prawns and bamboo shoots. Gently simmer for about 5 minutes or until the prawns are just cooked through.

While the prawns cook, chiffonade the basil and slice the lime. Once the prawns are ready, add the basil and fold everything together.

Serve with Coconut-Infused Basmati Rice and a lime wedge. Enjoy!

Step 3: Finishing the Dish

- 1/2 cup sliced bamboo shoots
- 6 Thai basil leaves (or to taste)
- 1 lime