

## Coconut Curry Prawns

Makes 4 servings

On Lok, April 2025  
“Nuts for Coconuts!”

8 ounces      medium-size raw prawns, peeled and deveined

### Marinade:

1 tablespoon egg white  
1 teaspoon grated ginger  
1 teaspoon rice wine or dry sherry  
1 teaspoon cornstarch

2 tablespoons cooking oil  
1/2 onion, cut into 1-inch pieces  
4 small waxy potatoes (red or gold), halved  
1 small carrot, peeled and cut into 1-inch pieces  
½ cup pitted black olives  
1 tablespoon curry powder or 1-1/2 tablespoons curry paste  
1 cup chicken stock  
¾ cup coconut milk  
1 tablespoon cornstarch dissolved in 2 tablespoons water  
2 teaspoons fish sauce  
1 teaspoon sugar  
1/4 teaspoon ground white pepper  
¼ cup chopped cilantro

1. Combine prawns and marinade ingredients in a bowl; stir to coat. Set aside.
2. Heat oil in a pan over medium-high heat. Add prawns and cook until prawns turn pink; remove and set aside.
3. Add onion and cook until translucent. Add potatoes and cook for 2-3 minutes. Add carrot, olives and curry; cook until fragrant, about 30 seconds. Add chicken stock. Turn heat to high until sauce comes to a simmer. Reduce heat to low; cover and cook until potatoes are tender, about 15 minutes.
4. Add coconut milk and return prawns to sauce. Thicken with cornstarch solution. Season with fish sauce, sugar and pepper. Stir in cilantro and serve over hot rice.