

Simple Prawn Pilau

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This easy pilau dish is packed full of flavour and can be whipped up in just half an hour. It's also cooked in just one pan too, meaning that there's less washing up! Although this is a prawn pilau, you could easily make it into a chicken or beef pilau.

Ingredients:

300g basmati rice, rinsed and drained
700ml chicken stock
2 tbsp. korma curry paste
1 onion, finely sliced
1 red chilli, deseeded and sliced
1 lemon, cut into wedges
Handful freshly chopped coriander
150g cooked peeled prawns
100g frozen peas

Directions:

1. Dry fry the curry paste in a large pan for 1 minute before adding the onions. Cook for 4-5 minutes so that the onions begin to soften and then stir in the rice.
2. Coat the rice in the curry paste and onion mixture and then stir in the stock. Bring to the boil and then turn down to a simmer.
3. Simmer for 15 minutes and then take off the heat. Stir in the prawns, peas and chilli and cover the pan for five minutes.
4. Fluff up the rice with a fork and then serve with the lemon wedges.

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