



Prawn Red Thai Curry

Serves 2

- 2 packs spicy noodles
- 2 tbsp red thai curry paste
- 400ml tin coconut milk
- 500ml Chicken stock
- 150g king prawns
- Handful beansprouts
- 1/4 cucumber, ribboned
- Handful coriander, leaves only

Heat a pan, add the curry paste and a splash of coconut milk to thin the paste a little. Fry for 3-4 minutes, add the remaining coconut milk and stock, stir, and simmer for 5 minutes.

Cook noodles according to pack but do not add the flavourings.

Add the prawns to the sauce and heat through. Stir in the beansprouts. Put the noodles in two bowls, ladle soup over, and top with cucumber and coriander.