PRAWN & COCONUT LASKA

BY RACHEL O'NEILL

INGREDIENTS:
- 1 clove of garlic
- 1 spring onion
- 1 green chili
- lime juice
- 100g of prawns
- 165ml coconut milk
- 100ml chicken stock
- noodles, ginger, paprika

PREPARATION:
I got this recipe from the internet when I went looking for simple, easy to cook and cheap student recipes. Surprisingly, it was both healthy and delicious! I made it every week while on Erasmus and loved it every time.

A spicy soup that is quick to make and healthy too!
Tip: If dish is too runny, add flour to thicken the sauce.

#1 - Heat the oil in a large pan or wok. When hot, throw in the garlic, spring onion, ginger and green chilli. Cook on a medium heat for 3-4 mins, then squeeze in your lime juice.

#2 - Stir in the prawns, then add in the coconut milk and stock. Simmer gently for 5 mins on a low heat until the prawns are pink.

#3 - Meanwhile, cook your egg noodles in a pan of boiling water for 4 mins until soft. Drain, then tip into the pan. Season to taste, then serve in a bowl, topped with coriander.