



## Spicy Steve's Thai Recipes

### GREEN CURRY PRAWNS IN COCONUT MILK (Kaeng Khiew Wan Goong)

This is a popular soupy Thai curry that can be made just as easily with chicken as with prawns. Traditionally, it would also include the small bitter pea sized Thai eggplants which are not easy to find fresh but do come in jars in brine. The Thai eggplants mentioned in the recipe are golf ball sized and there are purple, green and white varieties. I love them and whenever they are available I cook with them. They can be substituted with Japanese eggplant.



- Ingredients:
- 2 cups thick coconut milk
  - 1 tbsp (level) green curry paste
  - 1 lb jumbo prawns, shelled & deveined
  - 2 tbsp fish sauce
  - 1 tsp chopped garlic
  - 2 tsp sugar
  - 4 kaffir lime leaves
  - 15 Thai basil leaves
  - 5 Thai eggplants, quartered and microwaved for 1 minute

- Method:
1. Boil 1 cup of coconut milk on medium heat in a wok until it just starts to separate.
  2. Add green curry paste and stir until fragrant.
  3. Add fish sauce, garlic, sugar and kaffir lime leaves.
  4. Add in prawns and remaining coconut milk and simmer for 5 minutes or until prawns are pink and cooked through.
  5. Add Thai basil leaves.
  6. Serve with rice.