

## **SIMPLE CHILLI PRAWN SOUP**

**Serves 2**

### **Ingredients**

1 tbsp red Thai curry paste  
200ml chicken stock  
100g creamed coconut, from a block  
100g cooked and peeled prawns  
juice of 1 lime  
1tbsp vegetable oil for frying  
dried chilli flakes to garnish (optional)

1. Heat the oil in a pan and gently fry the curry paste for 2 minutes. Add the stock and crumbled coconut block, bring to the boil and simmer for 5 minutes.
2. Add the prawns and the lime juice and simmer, stirring, for 2 minutes, or until the prawns are fully heated through.
3. Serve the soup in warmed bowls. Garnish with a sprinkling of chilli flakes.