

Bangkok Prawns With Coconut-Infused Couscous

Ingredients

- 3/4 cup unsweetened, light coconut milk
- 1/2 cup chicken broth
- 2 tbs. green onion, finely chopped
- 1 tbs. soy sauce
- 1/8 tsp. turmeric
- 1 pkg. Near East Couscous Mix - Original
- 1 tbs. olive oil
- 12 large prawns/shrimp, peeled & de-veined (about 1/2 lb)
- 2 garlic cloves, finely chopped
- 1 1/2 tsp. ginger, ground or freshly grated/minced
- 1 hot red or green pepper, seeded and finely chopped
- 2 tbs. fresh basil, chopped
- 3/4 cup unsweetened, light coconut milk
- 1/4 cup chicken broth
- 2 tbs. fresh lime juice
- 1/2 tsp. turmeric
- 1 tbs. cornstarch mixed with 2 tbs. water



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with



Near East Couscous Mix - Original

How to make it

1. Add coconut milk, broth, green onion, soy sauce, and turmeric to medium saucepan. Bring to boil.
2. While couscous is standing, heat oil in large nonstick skillet over medium-high heat. Add prawns, garlic, ginger, hot pepper, and basil, and sauté 2 minutes, stirring often.
3. Add couscous and cover; remove from heat and let stand 5 minutes. Fluff with fork lightly

before serving.

4. Add coconut milk, broth, lime juice, and turmeric, and corn starch mixture; simmer 2-3 minutes, stirring often, until sauce is thickened and prawns are cooked through.
5. Serve the sauté over the couscous. Pepper to taste.