



Plum Habanero Salsa & Coconut Prawns (courtesy of @lelittlegourmand)

This is a super quick recipe for all you seafood lovers and makes a great party appetiser.

Serves 2

Prep Time: 10 Mins

INGREDIENTS

500g prawns
2 tbsp oil
1 tbsp ginger, minced
1 tbsp garlic, minced
1/2 cup coriander
1/2 cup cup spring onions
4 tbsp Jars of Goodness Plum Habanero Salsa
2 tbsp coconut cream
salt & pepper to taste

METHOD

In a wok, add 1tbsp oil, once hot add your prawns and char.
Set aside. In the same wok, add the other 1 tbsp oil and cook your ginger and garlic,
Once fragrant add the coriander spring onions, plum habanero sauce, coconut cream
and stir.
Throw your prawns in and season.