



Thai Lime Chilli Prawns & Coconut Sauce

with Sesame Greens

Grab your Meal Kit with this symbol



Jasmine Rice



Broccolini



Sugar Snap Peas



Ginger



Garlic



Lime



Long Red Chilli (Optional)



Coriander



Kaffir Lime Leaves



Banana Prawns



Shredded Coconut



Mixed Sesame Seeds



Coconut Milk



Fish Sauce & Rice Vinegar Mix



Hands-on: **30-40** mins
Ready in: **35-45** mins



Spicy (optional long red chilli)



Eat me first

Gourmet is the name of the game with this elegant dish. From the lime, garlic and chilli on the prawns to the more-ish creamy sauce and irresistible lime zest and toasted coconut topping, it's a beautiful balance of flavours and textures.

Pantry items

Olive Oil, Soy Sauce, Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium saucepan with a lid · Small saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
water*	1¼ cups	2½ cups
jasmine rice	1 packet	2 packets
broccolini	1 bunch	2 bunches
sugar snap peas	1 bag (100g)	1 bag (200g)
ginger	1 knob	2 knobs
garlic	2 cloves	4 cloves
lime	½	1
long red chilli (optional)	1	2
coriander	1 bag	1 bag
kaffir lime leaves	2 leaves	4 leaves
banana prawns	1 packet	2 packets
shredded coconut	½ packet	1 packet
mixed sesame seeds	1 sachet	2 sachets
soy sauce*	2 tsp	1 tbs
coconut milk	1 tin (140ml)	2 tins (280ml)
brown sugar*	2 tsp	1 tbs
fish sauce & rice vinegar mix	1 tub (40ml)	2 tubs (80ml)
butter*	20g	40g

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3800kJ (909Cal)	726kJ (174Cal)
Protein (g)	44.3g	8.5g
Fat, total (g)	41.7g	8.0g
- saturated (g)	26.2g	5.0g
Carbohydrate (g)	82.4g	15.7g
- sugars (g)	13.3g	2.5g
Sodium (g)	2330mg	445mg

Allergens

Please visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.

Fancy a Drop?

We recommend pairing this meal with Pinot Gris or Rosé.

Please call us with any questions or concerns | (02) 8188 8722
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1. Cook the jasmine rice

In a medium saucepan, bring the **water** to the boil. Add the **jasmine rice**, stir, cover with a lid and reduce the heat to low. Cook for **12 minutes**, then remove the pan from the heat and keep covered until the rice is tender and all the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam so don't peek!



4. Cook the sesame greens

Return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **broccolini** and cook, tossing, until slightly softened, **4 minutes**. Add the **sugar snap peas** and **mixed sesame seeds** and cook until tender, **2-3 minutes**. Add the **soy sauce** and cook for **1 minute**. Transfer to a plate and cover to keep warm.



2. Get prepped

While the rice is cooking, slice the **broccolini** in half lengthways. Trim the **sugar snap peas**. Finely grate the **ginger** and **garlic** (or use a garlic press). Zest the **lime** to get a **good pinch** and slice into wedges. Finely chop the **long red chilli** (if using). Roughly chop the **coriander**. Remove the centre veins from the **kaffir lime leaves**, then very finely chop. In a medium bowl, combine the **banana prawns**, **chilli**, **kaffir lime**, **1/2** the **garlic**, a **generous pinch** of **brown sugar** and a **pinch** of **salt** and **pepper**. Set aside.



5. Cook the sauce & prawns

In a small saucepan over a medium-high heat, add the **ginger** and **remaining garlic** and cook until fragrant, **1 minute**. Add the **coconut milk**, **brown sugar** and **fish sauce & rice vinegar mix**. Cook, stirring occasionally, until the sauce is heated through and fragrant, **2-3 minutes**. While the sauce is cooking, return the frying pan to a medium-high heat with **drizzle** of **olive oil** and the **butter**. When the **butter** has melted, add the marinated **prawns** and cook, tossing, until pink and starting to curl up, **3 minutes**. When the prawns are cooked, **squeeze** over **lime juice** to taste.



3. Toast the coconut

Heat a large frying pan over a medium-high heat. When the pan is hot, add the **shredded coconut** (see ingredients list). Toast, tossing occasionally, until golden, **2-3 minutes**. Transfer to a small bowl and allow to cool. Once cooled, stir through the **lime zest** and a **pinch** of **salt** and **pepper**.



6. Serve up

Divide the jasmine rice and sesame greens between bowls. Spoon over the creamy coconut sauce and top with the Thai lime chilli prawns. Sprinkle over the toasted coconut and garnish with the coriander. Serve with the remaining lime wedges.

Enjoy!