

CAUSE A STIR

Mission® Naan Breads are not only delicious they are wonderful to soak up the lovely textures and flavours created by this quick, easy prawn curry that the family will love!

QUICK PRAWN MASALA BATH WITH MISSION® PLAIN NAAN

Makes: 4. Cooking Time: 25 minutes. Preparation Time: 15 minutes.

1 tablespoon olive oil
1 clove garlic, sliced
1 red onion, cut in half then sliced
2 teaspoons coriander
2 teaspoons cumin
2 teaspoons turmeric
1 tablespoon chili powder
1 tablespoon garam masala
1 tablespoon brown sugar
100ml water
400ml can coconut milk
200g cherry tomatoes
1 Kg raw prawns, peeled and tails left on
200g green beans, trimmed
Sea salt and ground black pepper, to season
Handful coriander leaves, roughly chopped
Handful curry leaves, fried
4 Mission® Plain Naan

1. Heat oil in a heavy based pan over a medium heat add the onion and garlic and stir for 2 minutes, add spices and sugar and continue to stir for another 2 minutes then gradually add the water.
2. Pour in the coconut milk and toss in the cherry tomatoes and simmer gently for 5 minutes, followed by the green beans then prawns. Continue to simmer for a further 8 minutes or until all the prawns have turned orange and cooked through. Season to taste, stir through coriander, top with curry leaves and serve with Mission® Plain Naan.

MISSION® NAAN BREADS

Forget restaurants and Take-Away. Top Mission® Naan with your favourite sauce and create an authentic Indian experience in your very own kitchen! Choose from Mission® Plain, Yoghurt & Mint or Garlic & Herb Naan.



FOR MORE RECIPES VISIT WWW.MISSIONFOODS.COM/AU

TEAR-AWAY CURRIES

Mission® Naan Breads are not only delicious they are wonderful to soak up the lovely textures and flavours created by this quick, easy prawn curry that the family will love!

QUICK PRAWN MASALA BATH WITH MISSION® PLAIN NAAN

Makes: 4. Cooking Time: 25 minutes.
Preparation Time: 15 minutes.

1 tablespoon olive oil
1 clove garlic, sliced
1 red onion, cut in half then sliced
2 teaspoons coriander
2 teaspoons cumin
2 teaspoons turmeric
1 tablespoon chili powder
1 tablespoon garam masala
1 tablespoon brown sugar
100ml water
400ml can coconut milk
200g cherry tomatoes
1 Kg raw prawns, peeled and tails left on
200g green beans, trimmed
Sea salt and ground black pepper, to season
Handful coriander leaves, roughly chopped
Handful curry leaves, fried
4 Mission® Plain Naan

1. Heat oil in a heavy based pan over a medium heat add the onion and garlic and stir for 2 minutes, add spices and sugar and continue to stir for another 2 minutes then gradually add the water.
2. Pour in the coconut milk and toss in the cherry tomatoes and simmer gently for 5 minutes, followed by the green beans then prawns. Continue to simmer for a further 8 minutes or until all the prawns have turned orange and cooked through. Season to taste, stir through coriander, top with curry leaves and serve with Mission® Plain Naan.

MISSION® NAAN BREADS

Forget restaurants and Take-Away. Top Mission® Naan with your favourite sauce and create an authentic Indian experience in your very own kitchen! Choose from Mission® Plain, Yoghurt & Mint or Garlic & Herb Naan.



FOR MORE RECIPES VISIT WWW.MISSIONFOODS.COM/AU

GO FLAT-OUT WITH MISSION

Mission® Naan Breads are not only delicious they are wonderful to soak up the lovely textures and flavours created by this quick, easy prawn curry that the family will love!

QUICK PRAWN MASALA BATH WITH MISSION® PLAIN NAAN

Makes: 4. Cooking Time: 25 minutes.
Preparation Time: 15 minutes.

1 tablespoon olive oil
1 clove garlic, sliced
1 red onion, cut in half then sliced
2 teaspoons coriander
2 teaspoons cumin
2 teaspoons turmeric
1 tablespoon chili powder
1 tablespoon garam masala
1 tablespoon brown sugar
100ml water
400ml can coconut milk
200g cherry tomatoes
1 Kg raw prawns, peeled and tails left
on 200g green beans, trimmed
Sea salt and ground black pepper,
to season
Handful coriander leaves, roughly
chopped
Handful curry leaves, fried
4 Mission® Plain Naan

1. Heat oil in a heavy based pan over a medium heat add the onion and garlic and stir for 2 minutes, add spices and sugar and continue to stir for another 2 minutes then gradually add the water.
2. Pour in the coconut milk and toss in the cherry tomatoes and simmer gently for 5 minutes, followed by the green beans then prawns. Continue to simmer for a further 8 minutes or until all the prawns have turned orange and cooked through. Season to taste, stir through coriander, top with curry leaves and serve with Mission® Plain Naan.

MISSION® NAAN BREADS

Forget restaurants and Take-Away. Top Mission® Naan with your favourite sauce and create an authentic Indian experience in your very own kitchen! Choose from Mission® Plain, Yoghurt & Mint or Garlic & Herb Naan.



FOR MORE RECIPES VISIT WWW.MISSIONFOODS.COM/AU