

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 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 chilli powder
- 1 tablespoon garam masala
- 1 tablespoon brown sugar
- 100ml water
- 400ml can coconut milk
- 200g cherry tomatoes
- 1kg raw prawns, peeled, 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 Takeaway. 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.

