

# Prawns, Peas, Spice & Rice

## Coriander, lime crumb



A wonderfully comforting biryani type dish, made simple! Wonderful Korma spices, coconut milk, Basmati rice and textured topping. Lovely!

### *Rice*

#### **Ingredients:**

450g chicken thigh, chopped to bite-size chunks  
Splash of light olive oil  
350g Green Saffron Basmati Vintage rice  
1 jar, 460g Green Saffron Korma sauce  
1 tin, 400ml coconut milk  
400ml water  
500g frozen prawns  
200g frozen peas

### *Crumb Topping*

#### **Ingredients:**

100g fresh breadcrumbs  
2 tbsps light olive oil  
Small handful fresh coriander, no thick stalks, finely chopped  
Zest 1 lime

### **Method:**

1. Turn your oven to 200°C, gas mark 6
2. Take a medium sized casserole pot, add the splash of oil, place on a high heat, then add the chicken and fry for 4 to 5 minutes until opaque and the 'rawness' is cooked out
3. Add the rice, stir and cook for 30 seconds
4. Add the Korma sauce, the coconut milk, the water, stir well to combine and allow to come to a gentle bubble about 4 minutes,
5. Add the prawns, gently mix, pop the lid on, then place into the oven for 17 to 20 minutes or until the rice has absorbed all but a couple of tablespoons of the cooking liquor
6. Remove from the oven, add the peas, gently fold through, level and flatten out the surface of the rice and set aside
7. Turn your grill to its hottest setting
8. Mix well all the Topping ingredients together in a small bowl with a fork, then sprinkle evenly over the surface of the rice, place under a grill and cook until nicely browned, 2 to 4 minutes.
9. Take to table and serve immediately with a crisp green salad and fresh chillies!

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For handy hints and compliments contact us on:

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