

Bangkok Prawns With Coconut-Infused Couscous

Ingredients

- 3/4 cup unsweetened, light coconut milk
- 1/2 cup chicken broth
- 2 tbsp green onion, finely chopped
- 1 tbsp soy sauce
- 1/8 tsp turmeric
- 1 package Near East® Original Plain Couscous
- 1 tbsp olive oil
- 12 large prawns/shrimp, peeled & de-veined (about 1/2 lb)
- 2 garlic cloves, finely chopped
- 1 ½ tsp ginger, ground or freshly grated/minced
- 1 hot red or green pepper, seeded and finely chopped
- 2 tbsp fresh basil, chopped
- 3/4 cup unsweetened, light coconut milk
- 1/4 cup chicken broth
- 2 tbsp fresh lime juice
- 1/2 tsp turmeric
- 1 tbsp cornstarch mixed with 2 tbsp water

How to make it

1. Add coconut milk, broth, green onion, soy sauce, and turmeric to medium saucepan. Bring to boil.
2. Add couscous and cover; remove from heat and let stand 5 minutes. Fluff with fork lightly before serving.
3. While couscous is standing, heat oil in large nonstick skillet over medium-high heat. Add prawns, garlic, ginger, hot pepper, and basil, and sauté 2 minutes, stirring often.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	15 min	20 min	2-3

Made with



Near East® Original Plain Couscous

4. Add coconut milk, broth, lime juice, and turmeric, and corn starch mixture; simmer 2-3 minutes, stirring often, until sauce is thickened and prawns are cooked through.
5. Serve the sauté over the couscous. Pepper to taste.