



# Prawn & Green Rice

Recipe by Trish Davison

serves 4

## INGREDIENTS

- 1/3 cup AZTEC GREEN HOT SAUCE\*
- 500g green uncooked King Prawns
- 1 teaspoon ground cumin
- 1 tablespoon ground coriander
- Pinch of salt, sugar, and white pepper
- Rice
- 2 cups Rice
- 3 cups Salt Reduced Chicken stock – for rice
- 1 cup Water – for rice
- 1/3 cup Olive Oil

## DIRECTIONS

1. In a mixing bowl, combine the green prawns, AZTEC GREEN HOT SAUCE, ground cumin, and ground coriander. Add a pinch of salt, sugar, and white pepper. Mix well and allow to marinate for 20 minutes.
2. While the prawns are marinating, cook the rice for four people in an electric rice cooker. Note: Replace water with the chicken stock. Add ¼ teaspoon salt and one large cooking spoon of oil to the uncooked rice mixture
3. In a frypan, cook the diced speck until it begins to render. Add the onions and cook until soft and translucent (not browned)
4. Add the marinated prawns to the pan and cook until they are completely done.



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## INGREDIENTS CONTINUED

- Speck or Streaky Bacon
- 2 cups Baby Spinach Leaves
- ½ a bunch of Coriander
- Juice of 1 lime, plus wedges to serve

### To Serve

- Spring Onions
- Coriander
- Sour Cream or Pico de Gallo

## DIRECTIONS CONTINUED

5. Add the baby spinach leaves and allow them to wilt.
6. Squeeze over the lime juice and season with salt and pepper to taste.
7. Serve the prawn mixture over the cooked rice.
8. For extra spice and heat, add a glug of AZTEC RED HOT SAUCE.

To Serve Finish with a sprinkling of spring onions and coriander, and a dollop of sour cream or pico de gallo

## NOTE

\*AZTEC GREEN HOT SAUCE is a tomatillo based hot sauce. Look for Mexican-style green sauces in your supermarket and check they include tomatillos.



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