

## Potato & Shrimp in Sweet Chilli Sauce

### Plus Veg Versions

I like the baby or Charlotte potatoes, but any potato you like will do. I keep them with the skin but that is not essential, although healthy. I cook potatoes in the microwave. Microwave pot, potatoes and 1/2" (1 cm) water, 6-10 mins highest setting (depending on amount and power). After half the time move them a bit around and test them.

The prawns I usually use are peeled, pre-cooked and frozen. This way I always have some in the house. But you can use any of those sea creatures. There are those thingies with the tails on. You might want to give those a try if you like. They look decorative - are a bit trickier to eat, though.

Again the topping is a bit luke warm, thus makes it a great starter for guests if you divide the portion by 4.

### Shopping

- 2 good cups of prawns
- potatoes (depending on your hunger)
- lettuce
- 1 onion (preferably red)
- fresh Basil (pot on the window sill)
- 1-2 clove of garlic
- fresh ginger
- 8 tbs olive oil (or more if you like it)
- 1-2 tsp flavoured oil (if you have and like)
- 1/2 tsp ground coriander
- 2-3 tbs sweet Chilli sauce
- lemon juice (bottle to keep in fridge)

### Preparation

- Wash the lettuce and strain well
- Mix 6 tbs of oil, the flavoured oil, ground coriander, thinly sliced onion and roughly ripped basil leaves
- Finely chop the ginger and the garlic and keep them in separate piles
- Wash the potatoes and prepare them for cooking.
- Defrost/wash the prawns under cold water and strain well



**fast**  
20-25 Minutes  
easy/versatile



## **Finish**

If you want to have it for guests keep the lettuce, prawns (fridge), chopped garlic/ginger and the mix covered. When the guests arrive start cooking the potatoes (use hot water when cooking on the hob).

When the potatoes are almost done:

- Arrange the lettuce into a nest on a big plate.
- Heat the rest of the oil in a frying pan on medium heat.
- Add the ginger first stir, then
- add the garlic and stir.
- If you like, add a bit of coriander powder and briefly fry,
- then add the prawns and mix.
- Reduce heat and stir in the Chilli sauce,
- add some lemon juice to taste.
- Quickly half/quarter (depending on size) the potatoes, add to the onion-basil mix and put it into the nest of lettuce.
- Stir the prawns and put on top of the potatoes.

Enjoy!

## **Variation 1 - Veggy Version**

For a vegetarian version use a yellow and a red pepper and a handful of small broccoli roses instead of the prawns. Do as above, instead of preparing prawns:

- Remove the seeds of the peppers and slice them.
- Pre-cook the broccoli in the microwave for a 2 minutes (the moisture from washing is enough to steam them) or steam them until almost done.
- When the peppers are still a bit crisp add the broccoli and the Chilli sauce. By the time the rest is finished they are done as well.

## **Version 2 - Potato Salad (veg)**

This is a great addition to a BBQ. Leave out the lettuce and the prawn/veggy topping. Just create it as a potato salad adding some broccoli about 3/4 of the amount of potato you are using. Basically basil, onion, broccoli should be about the same volume as the potatoes.

- Prepare the onion/basil mix as above,
- add flavoured oil or a bit of chilli powder.
- Steam/boil potatoes as above.
- Steam small broccoli roses.
- Mix it all together still warm.
- Serve warm or keep at room temperature.