



Prawn Coconut Lime Curry

½ cup shredded coconut

50g butter

200g prawns cutlets

425g jar [Urban Appetite Tomato and Sweet Tandoori Sauté Sauce](#)

zest and juice of 2 limes



Method.

Place the coconut in a large heavy based frying-pan. Place on a high heat and stir continuously until the coconut browns evenly.

Tip out the coconut onto a plate cleaning out any excess with a paper towel or pastry brush.

Add the butter to the pan and heat until it begins to brown slightly. Sear the prawns on both sides in 2 batches.

Return all the prawns to the pan and add the Urban Appetite Tomato and Sweet Tandoori Sauté Sauce, lime zest, lime juice and toasted coconut.

Simmer for around 2 minutes or until the prawns are cooked through.

Distribute between 4 warm serving bowls.
Serve with plenty of hot Naan bread on the side.

Serves 2