

Prawn Curry Broth

300g	Large Prawns
1-2 tbsp	medium curry paste
200ml	Reduced-fat coconut milk
600ml	Hot vegetable stock
50g	Sugar Snap peas
2off	Pak choi - Chopped
4off	Spring onions - Chopped

Heat the curry paste in a high sided pan for 1-2 mins

Add the coconut milk and vegetable stock

Bring to the boil

Add the Prawns, pak choi, sugar snaps and spring onions

Simmer for 1-2 mins

Serve hot with fresh bread (to soak up the juice)