



Rice with mango sauce and prawns

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2, i used:

- 200 gr white rice
- 150 gr prawns
- 100 gr mango-orange sauce (i bought some)
- 1 small onion
- 4-5 cloves of garlic
- 1 red bell pepper
- 4-5 medium white mushrooms(champignon)
- a handful of raisins and a slice of melon cut up in cubes
- olive oil, salt, pepper and little bit of curry powder

Instructions

Start boiling the rice. Meanwhile:

- dice the onion, and cut the garlic in thin slices
- thin slice the mushrooms and the pepper(3-4cm long)
- put some olive oil in a pot and put the onion garlic and prawns, until the onion turns light yellow
- add the pepper and the mushrooms and keep stirring while they fry
- peel the tomato and cut in in big slices and put in a blender with the mango sauce and turn to mush!
- when all the good things from the pot are done cooking add the mix sauce from the blender and let boil
- if the sauce is too liquid add 1/2 teaspoon of cornstarch

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- add salt pepper and curry powder to taste

When the sauce is ready take it off the flame. Put the rice on 2 plates, add some raisins to each, then spread the sauce over and to top it put the melon slices. Enjoy!!!!