**OLI KHAN’S KING PRAWN WITH BABY SPINACH**

**INGREDIENTS**

Serves 4

½ cup extra virgin olive oil

4 peeled garlic cloves, finely chopped

2 medium size onions, finely chopped

4 medium size tomatoes, finely chopped

1 teaspoon chilli powder

1 teaspoon turmeric powder

1 teaspoon ground cumin

4 green chillies cut in half

1 teaspoons mustard seeds

100g baby spinach washed and cleaned in cold water

3lb king prawns (size 6/8), shelled and de-veined

1 tsp finely chopped fresh coriander leaf

Salt to taste

**METHOD**

1. Heat the oil on a medium heat. Add the mustard seeds and cook until they pop, then add the onions, tomatoes, salt and stir for 3-4 minutes. Add the chilli powder and turmeric and cook over moderate heat for 2-3 minutes.
2. In another non-stick pan, heat the olive oil to a medium heat and add the garlic. Once the garlic becomes a little brown, add the king prawns, salt and cook, stirring until they turn white. Now, add all the spice from the other pan and keep stirring, adding the baby spinach and green chillies and stir for 3-4 minutes. Add some chopped coriander leaf to finish off.
3. Transfer to a platter and serve hot with rice.