



## **Singapore Seletar Yacht Club Curry**

*Serving: Serves four to six*

Not quite your conventional curry, this dish delivers wave after wave of great flavours with just a hint of heat. Serve with fluffy rice for a meal fit for the captain of the ship.

### **Ingredients**

- 1 packet of Bit Spicy Singapore Seletar Yacht Club Spice Blend
- 700g of large prawns, shelled
- 300ml of pre-made Secret Sauce
- 400ml of coconut milk
- 1 small tin of pineapple chunks in juice
- 1 tablespoon of oil

### **Method**

1. Heat the oil in a pan and fry the spice blend until fragrant.
2. Add the Secret Sauce, coconut milk, canned pineapple and juice.
3. Bring to a boil then allow to simmer for 30 minutes.
4. Add the prawns and cook for a few minutes, until the prawns are cooked through.