

BRAZILIAN PRAWN COCONUT STEW (MOQUECA DE CAMARÃO)

INGREDIENTS

- 14 ounces of prawns, peeled and deveined
- Juice of 2 limes, divided in half
- 2 garlic cloves, minced
- Salt and pepper, to taste
- 1 tablespoon coconut oil
- 1 medium red onion, diced
- 1 medium red pepper, diced
- 2 large garlic cloves, finely chopped
- 1 green chili, deseeded, finely chopped (for mild spice, use Anaheim or poblano; for a spicier dish, use jalapeño or serrano)
- ½ teaspoon red chili flakes
- 1 tablespoon paprika
- 8 cherry tomatoes, diced
- 13.5 ounces coconut milk
- Fresh coriander, to serve



INSTRUCTIONS

Put the prawns in a bowl with $\frac{1}{2}$ of the lime juice and the minced garlic. Season with salt and pepper, and chill for 30 minutes. In a large pan, heat the coconut oil, and fry the red onion and red pepper for 5 minutes until slightly softened. Stir in the finely chopped garlic and green chili, and continue to cook for another minute. Add the red chili flakes and paprika, stir to combine, and cook for another 30 seconds. Add the prawns, and simmer for 3-4 minutes until the prawns are almost cooked. Stir in the cherry tomatoes, and cook for 2-3 more minutes, stirring often and breaking down the tomatoes with your spoon as they cook. Add the coconut milk, bring to a simmer, then allow to reduce and thicken for 1-2 minutes. Stir in the remaining lime juice, and season to taste. Serve with rice and topped with fresh coriander and extra lime wedges.

Source: <https://skinnyspatula.com/brazilian-prawn-coconut-stew-moqueca-camarao/>