

## Prawn and sweet potato soup

### Ingredients - Serves 4

1 tbsp light-flavoured oil  
3 garlic cloves, sliced  
1 lemon grass stalk, cut into 3 and bashed  
3cm piece ginger, peeled and thinly sliced  
2 red chillies, 1 halved lengthways, 1 chopped  
2 kaffir lime leaves  
400ml can coconut milk  
750ml quality vegetable or chicken stock  
2 tbsp fish sauce  
1 tbsp caster sugar  
450g sweet potatoes, peeled and diced  
150g fine rice noodles  
16 raw peeled prawns  
2 spring onions, sliced  
lime wedges, to serve

### Method

1. Heat oil in a large pan, add garlic, lemon grass and ginger and fry for 1 minute.
2. Add halved chilli, lime leaves, coconut milk and stock. Bring to a gentle simmer. Stir in fish sauce and sugar. Cook sweet potatoes in coconut broth for 8 minutes, or until tender.
3. Add rice noodles and prawns and cook for a further 3 minutes. Ladle into bowls and serve with chopped chilli, spring onion and lime wedges.