

Le' Spice Creole Spice Mix Recipe:

Prawn Creole



Serves 4

Ingredients

500 grams prawn – shelled and divine
2 tablespoon of butter
1 small green pepper – cored – deseeded and chopped
1 brown onion finely chopped
3 stalks of celery
3 tablespoon of flour
1 canned tomatoes
1 teaspoon of sugar
1 L chicken stock
2 teaspoon of **Le' Spice Creole Spice Mix**
Boiled rice to serve

Method

Melt the butter in saucepan
Fry onion, celery and green pepper until onion is softened
Stir in the flour and cook for 2 minutes
Add the tomatoes, sugar and **Le' Spice Creole Spice Mix** and mix it well
Shimmer gently on low heat for 15 minutes

Stir in the chicken stock and prawn

And Let it simmer for 20 - 30 minutes or until the stock is reduce and the sauce thicken

Serve with boil rice with sprinkle of black pepper