



Potato and Prawn Soup

SERVES 4

Ingredients:

1 lb large prawns (shrimp), peeled/deveined
3 potatoes, peeled & chopped into small chunks
16 oz package whole mushrooms
12 oz jar chili sauce
½ cup fresh cilantro, finely chopped
Hot sauce, if desired

Steps

1. Cook potatoes in lightly salted water until tender. Drain & return to pot. Add chopped parsley, mushrooms & jar of chili sauce to pot. (Add hot sauce if desired.)
2. Bring to boil, reduce heat, cover & simmer gently for 5 minutes. Stir in prawns & heat briefly until warm. Do not overcook! Add water if thinner broth is desired.