



Tipsy Paprika Crab, Cheesy Garlic Bread, Charred Buttery Sweet corn on the Cob & Spicy Rice

(courtesy of @lelittlegourmand)

Serves 2

Prep Time: 1 Hour

Ingredients

For the Crab

1 tbsp oil	1/2 cup coriander, chopped
1 Lamu mud crab	1/2 cup tipsy paprika marinade
2 cloves garlic, minced	1/4 cup cream

For the Cheesy Garlic Bread

2 bread rolls, halved	1 tbsp coriander
1/2 cup melted butter	salt and pepper to taste
1 tsp paprika	1/2 cup cheddar, grated

For the Charred Buttery Sweetcorn

1 sweetcorn on the cob, cut into 5 pieces	1 tsp cumin
1/2 cup melted butter	1 tbsp coriander
1 tsp paprika	salt and pepper to taste

For the Spicy Rice

1 tbsp oil	500g water
1 tsp cumin	1/2 veg stock cube
1/4 tsp dried chilli flakes	1/4 garden peas
1 tbsp turmeric	1/2 white onion, diced
1/2 tsp paprika	1/2 red pepper, diced
1 cup white rice	

METHOD

For the Crab

Heat oil in a pan, add the garlic and coriander, mix well.



Add the tipsy paprika marinade, add the cream and finally add the crab, mix. Once the crab turns red it is ready.

For the Cheesy Garlic Bread

Mix all ingredients, spread on the bread and grill in the oven until charred

For the Charred Buttery Sweetcorn

Mix all the ingredients for the buttery mixture

Boil the corn for 15 mins in salt water

Grill until charred and brush with the butter mix

For the Spicy Rice

Fry pepper and onion in heated oil for 2 minutes.

Add dried spices to the pan and cook for further 1 minute Add rice, water and chicken stock to the hot pan. Bring mixture to boil, then immediately turn the heat to lowest possible and add the frozen peas Cover with lid and cook for around 30 minutes (until cooked).