



Durban Curry

Durban Shellfish Curry – Serves 4

1. 300g shellfish mix of prawns, calamari and mussels and one jar of the Big 5 Durban curry
2. Cook the seafood in a pan (approximately 15 minutes on a medium/high temperature) and once cooked add the Big 5 Durban Curry Sauce
3. Let it simmer until the sauce is fully heated and serve either with rice

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