

# Recipe of the Week!

## Tequila Lime Prawns with Green Tomato Salsa

(Serves 4)



32 large Green Prawns  
½ cup (125 ml) lime juice  
¼ cup (60ml) tequila  
2 Small fresh red chillies, finely chopped  
3 tbsps chopped fresh coriander leaves  
2 tbsps olive oil  
2 cloves garlic, crushed

### *Green tomato salsa*

1 green tomato, seeded and diced  
2 tablespoons finely chopped red onion  
2 fresh green chillies, seeded and finely chopped  
½ cup (25g) chopped fresh coriander leaves  
1 clove garlic, chopped  
1 tablespoon olive oil  
1 avocado  
1 tablespoon lime juice

Soak 8 wooden skewers in cold water for 30 mins. Peel & devein prawns leaving tails intact.

Thread four prawns onto each skewer and lay in a non-metallic dish.

Combine lime juice, tequila, chilli, coriander, oil and garlic and then pour over prawns. Cover and marinate for 30 minutes.

To make salsa, mix together tomato, onion, chilli, coriander, garlic and olive oil, then season.

Cook skewers on a hot lightly oiled pan or BBQ hot plate for 3-5 minutes, brushing with the marinade during the cooking process.

Before serving, halve the avocado, remove the stone, cut the flesh into 1 cm dice, then gently mix avocado into the salsa, stirring in the lime juice at the same time. Season to taste, then serve with prawns.