

Recipe of the Week!

BBQ Chilli Prawns

1kg Ex-Large Green Prawns
(deveined with tails left intact)
1/2 cup coriander leaves
1/4 cup peanut oil
2 garlic cloves, finely chopped
1 stem lemongrass
(bruised, thinly sliced)
2 small red chillies
(deseeded, thinly sliced)
3 limes, (1 juiced, 2 cut into wedges)



Finely chop the coriander leaves & combine with the oil, garlic, lemongrass, chillies and lime juice in a dish.

Add prawns and stir to coat.
Cover and refrigerate for 30 minutes to 2 hours.
(Turn prawns at least once while marinating)

Preheat a greased barbecue plate on medium-high heat.

Barbecue the prawns for 1 to 2 minutes each side or until pink and just cooked through.

Arrange prawns on a plate and squeeze over some lime juice.

Serve with steamed rice and salad