



*Asian style
barbecued prawns*

HALVED IN THEIR SHELL & SERVED WITH
CORIANDER, CHILLI & LIME

PREPARATION TIME:
15 MINUTES

COOKING TIME:
3 - 4 MINUTES

SERVES: 6 (STARTER)

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INGREDIENTS

1kg shell on Giant Australian green prawns, halved lengthways and deveined

1 tbsp soy sauce

2 limes, cut into wedges

Marinade

1 bunch coriander, finely chopped

2 cloves garlic, peeled and crushed

1 birds eye chilli, deseeded (optional) and chopped

zest of a lime

125ml vegetable oil

METHOD

For the marinade, place the coriander, garlic, chilli, zest and oil together in a large mixing bowl, whisking until well combined. Add the prepared prawns, tossing until well coated and leave to marinate for 30 minutes.

Heat a barbecue grill on high. Season the prawns with soy sauce, tossing well to combine. Place prawns flesh side down for 1-1 ½ minutes before turning and cooking for 30 seconds or until just cooked through.

Pile the prawns on a plate and serve with lime wedges.