

Grilled Prawn Kebabs

Impress everyone at the next BBQ with this dish

Serves: 4

Time: 40 mins

Difficulty: Easy



INGREDIENTS

- **500g Shore Mariner Raw Prawn Cutlets**, thawed
- 3 Tablespoons olive oil
- 5 Garlic cloves, crushed
- 1 lemon, juiced
- Salt and pepper to taste

METHOD

- Thaw prawns and pat dry before marinating
- Mix the oil, garlic, lemon juice, salt and pepper in a bowl
- Add prawns and toss to coat evenly. Cover and refrigerate for at least 30 minutes
- Heat a BBQ grill plate to high. Thread prawns onto skewers
- Grill prawn skewers 3 minutes each side or until prawns are cooked through

COOKING TIP:

- To Thaw prawns, cover & refrigerate overnight.