

Chilli, Coriander & Lemon Barbecued Prawns

You will love this easy to make, fragrant dish to share with family and friends this weekend

Serves: 4

Time: 20 mins

Difficulty: Easy



INGREDIENTS

- 500 g **Shore Mariner Raw Prawn Cutlets, Thawed**
- 2 tbsp olive oil
- 2 tbsp soy sauce
- 1/2 lemon
- 2 garlic cloves, crushed
- 1 red chili, finely chopped
- 1/3 cup finely chopped fresh coriander
- Lemon wedges, to serve
- Fresh coriander leaves, to serve

METHOD

- Thaw prawns and pat dry before marinating
- Combine oil, soy sauce, lemon rind, juice, garlic, chili, and coriander in a bowl. Add thawed prawns and refrigerate for 1-2 hours.
- Preheat BBQ plate to high. Thread prawns onto skewers and reserve the mixture
- Grill prawn skewers for 2-3 minutes on each side while brushing the reserved mixture on the prawns
- Serve with charred lemon wedges and coriander leaves

COOKING TIP:

- To thaw prawns, cover & refrigerate overnight