

PRAWNS MARINATED WITH GARLIC, LIME & CORIANDER

Serves 4

INGREDIENTS:

1kg whole medium green prawns
1½ tsp finely grated lime rind
1½ tbsp extra virgin olive oil
½ tsp ground cumin seeds
1 large finely chopped clove of garlic
2 tbsp finely chopped fresh coriander
Flaked salt
1 lime cut into wedges to serve

DIRECTIONS:

Peel & de-vein prawns leaving tails on.

Combine lime rind, 1 tbsp olive oil, garlic & cumin. Rub this mixture onto prawns. Cover & refrigerate for 20 minutes.

Heat BBQ plate to medium & cook prawns for 2-3 minutes each side depending on their size.

Remove from heat. Sprinkle coriander & remaining oil over the top & season with salt. Toss these ingredients into the prawns before serving on a platter.

PREPARATION TIME:

15 minutes

COOKING TIME:

6 minutes