

PREP 10 min

COOK 6 min

SERVES 4

BBQ Prawns

INGREDIENTS

500g Ocean Royale raw peeled tail off prawns

2 tbsp The Olive Tree extra virgin olive oil

2 tsp Stonemill crushed garlic

1 tsp Stonemill sweet paprika

1 lemon, juiced

Stonemill pepper, to taste

Fresh parsley, finely chopped, to serve

Lemon wedges, to serve

DIRECTIONS

1. Preheat a barbecue grill or flat plate over medium-high heat.
2. Place the prawns in a large bowl with the olive oil, crushed garlic, paprika, lemon juice and pepper. Toss until evenly coated.
3. Place the prawns on the hot barbecue and cook for 2–3 minutes on each side, or until pink, lightly charred and cooked through.
4. Transfer the prawns to a serving platter.
5. Scatter with fresh parsley and serve immediately with lemon wedges.

ALDI

Good Different

Tip

Pat the prawns dry before adding the marinade to help them caramelise on the barbecue rather than steam.