



HOT AND SWEET PRAWN KEBABS

SERVES 2

PREP TIME: 1 HOUR

300g raw peeled king prawns
4 handfuls of rocket salad
Plain tortillas to serve

MARINADE:

½ cup light brown sugar
2 Tbsp lemon juice
2 Tbsp olive oil
½ Tbsp cayenne
½ tsp sea salt

SAUCE:

½ cup Jars of Goodness Passionfruit vinaigrette
1 Tbsp butter
1 Tbsp minced shallot
1 Tbsp minced garlic
1 Tbsp minced ginger

Whisk the marinade together and toss in the prawns. Coat well and refrigerate for 20 mins.

In the meantime, make the sauce by melting the butter in a pan over medium heat. Add the shallots, ginger and garlic and sauté for a few mins. Add the passionfruit vinaigrette and bring to a simmer. Let cook for about 5 mins.

Remove the prawns from the marinade and skewer them. Place on a perforated grill pan. Grill over direct medium heat and cook for 2-3 mins on each side until cooked through (pink in colour). Remove from the grill and pour over the sauce. Serve with crispy tortillas and a handful of rocket salad.