

Coriander Butter Prawns

Serves: 1
Prep time: 10 Minutes +
Marinating: 2 Hours +
Cooking time: 6 Minutes

Ingredients:

Marinade:

- 250g green prawns, peeled and deveined
- 1½ tablespoons olive oil
- 2 tablespoons chopped coriander leaves, + ***garnish**
- ½ clove garlic, grated
- Sprinkle of lemon pepper
- ½ tablespoon lemon juice
- 3 tablespoons white wine
- ½ tablespoon white wine vinegar
- 1 tablespoon sliced shallot (green onion)
- 1½ tablespoons butter
- splash of lemon juice
- lemon pepper
- 60g sugar snap peas
- 3 baby corns
- 1 cheek red capsicum, sliced
- 3 button mushrooms, halved

Garnish

- 1 tablespoon coriander leaves, chopped ***extra**

Method:

- Mix the marinade ingredients together, add the prawns and marinate them for at least 2 hours
- Cover the sugar snaps and baby corn with boiling water and set aside for 3 minutes, drain and dry
- Heat the oil in a medium frying pan, sauté the mushrooms, sugar snap peas, corn and capsicum stir while cooking for 1-2 minutes
- Add the prawns, stir to cook evenly on both sides (2-4 minutes depending on size)
- Add butter allow to melt then add the white wine, vinegar and shallots, stir to combine. Allow the liquid to reduce slightly
- Place prawns and vegetables in serving bowl, garnish with ***extra** coriander
- Serve and enjoy



These prawns are coated in yummy coriander butter and they are so delicious. Enjoy