

## Crispy Herbed Prawns with Lime Mayonnaise

Serves: 1  
Prep time: 5 Minutes  
Cooking time: 5 Minutes

### Ingredients:

- 6 green king prawns
- 1 tablespoon oil (I used garlic infused oil)
- 3 tablespoons Panko breadcrumbs
- 1 tablespoon chopped dill
- 1 tablespoon chopped chives or parsley
- salt & pepper
- wedge of lime

### Lime Mayonnaise

- ¼ cup whole egg mayonnaise
- 1 teaspoon lime zest
- 1½ teaspoons lime juice
- ¼ teaspoon minced garlic
- ½ teaspoon Dijon mustard

### Method:

- Peeled & devein prawns leaving tails intact
- With a sharp knife, carefully cut the back of the prawn from top to tail until **almost** through. Remove the vein, open up and press the prawn flat with the palm of your hand to butterfly
- In a bowl combine the breadcrumbs, salt and pepper with the chopped herbs
- Place the prawns in a separate bowl with the oil, stir to coat prawns evenly with the oil
- Dip the oiled prawns into the crumbed mixture coating each prawn evenly, gently press the crumbs into the prawns and set aside
- Meanwhile make the mayonnaise by combining all ingredients together
- Heat a griddle pan to medium-high heat, sprayed with a little oil, cook the prawns for 2-3 minutes each side or until crispy and golden
- Place the prawns onto a serving plate with the lime mayonnaise and a drizzle of lime juice
- **Serve and Enjoy!**



*Who doesn't enjoy a crispy tasty prawn, these little beauties are so moreish, dip them into the lime mayo then drizzle with a little lime juice*  
**Enjoy! Merry Christmas**