



## INGREDIENTS:

- ☐ 800 g Breco Headless Easy Peel Prawns
- ☐ 1 tbsp Ginger, grated
- ☐ 2 tbsp Red wine vinegar
- ☐ 1 Lime, juice and zest
- ☐ 2 Chillies, finely chopped
- ☐ 1 Large garlic clove, finely chopped
- ☐ ¼ cup Fresh coriander
- ☐ ¼ cup Olive oil; one tbsp reserved
- ☐ Salt & pepper to taste

## METHOD:

01. Aside from the prawns, combine all the ingredients in a mixing bowl and mix well.
02. Marinade the prawns in the mixture for at least 30 minutes.
03. Pierce the prawns onto a skewer in a C shape.
04. You can use any of the following cooking methods:
  - Pan: Heat a pan on medium-high heat, pour in the reserved oil, and cook the prawn skewers for 2 minutes on each side.
  - Braai: Cook the prawn skewers for 1 minute per side.
  - Air fryer: Place prawns in the air fryer basket in a single layer. Be careful not to overcrowd the basket. Air-fry the prawns at 200°C for 6-8 minutes until they are cooked through.
05. Serve with flat bread and a fresh garden salad.