



Prawns, garlic, chilli, citrus and parsley. How could this combination not work?

Ingredients:-

7 tablespoons extra virgin olive oil

4 cloves garlic, very thinly sliced

1 red chilli, seeded and thinly sliced

360g (12 oz) raw prawns, peeled and deveined

salt and freshly ground black pepper

1 pinch ground paprika

2 tablespoons finely chopped flat leaf parsley

1 to 2 lemons, cut into wedges

crusty bread, to serve

Method:-

(1) Heat the oil in a frying pan over a medium high heat. Add garlic and chilli and cook for about 1 minute, stirring, until the garlic just starts to brown but not burn.

(2) Add the prawns, season, add sprinkling of paprika and cook, stirring continuously, for a further 2 to 3 minutes, or until they turn pink and are just cooked through.

(3) Remove from heat, stir in the parsley and serve the prawns in their sauce immediately in a warmed bowl with lemon wedges and crusty bread. The prawns should still be sizzling in the

sauce.