



GRILLED PRAWNS WITH GARLIC, PARSLEY, CHILLI & CARMELISED LEMONS

Ingredients cost: £13.90

Servings: 4

Prep Time: 10 minutes

Cook time: 10 minutes

INGREDIENTS:

16 large prawns, shell on

2 cloves garlic, very finely chopped

1 red chilli, very finely chopped or 1-2 tsp chilli flakes

Small handful parsley leaves, finely chopped

6 tbsps olive oil, plus more for grilling

2 lemons, cut in half

Crusty bread, to serve

This grilled shrimp recipe is so simple, very quick to cook and a real crowd pleaser. Make sure you suck all the lovely dressing off the shells before you peel the prawns, and have plenty of bread on hand to soak up what's left on the plate.

METHOD:

1. Combine the olive oil, garlic, chilli, parsley and some salt in a bowl.



2. Place the prawns in a bowl and add a splash of olive oil, plus some salt and pepper. Mix to coat the prawns.

3. Light one side of the Jupiter Outback BBQ and turn the gas burners to high heat.



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METHOD CONTINUED:



4. Add the lemons cut side down and allow to caramelize for 5 minutes, before adding the prawns. Cook the prawns for 5 minutes, turning once, or until pink all over.
5. Toss the cooked prawns in the dressing and squeeze over some caramelised lemon juice. Serve with the remaining lemons and crusty bread.