



Grilled Prawns with Mojo Verde

Makes: 2

Prep time: 5 minutes

Cook time: 5 minutes

Ingredients:

10 king prawns

6 cloves garlic

1 large bunch coriander (around 100g)

2 tablespoons sherry vinegar

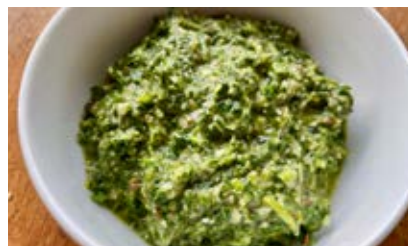
1 teaspoon cumin seeds, toasted and ground (or use ground cumin)

4 tablespoons olive oil

Neutral oil, for cooking

Mojo verde belongs to a family of vibrant green sauces that work so well with grilled food - seafood in particular. This is such a quick dish to put together and is perfect when you need some strong, bright flavours, fast.

Method:



1. Combine the garlic, coriander (stalks and leaves), sherry vinegar, cumin, olive oil and some salt in a small food processor or pestle and mortar.

2. Blend to a coarse paste.

3. Preheat two gas burners on the Jupiter Outback BBQ.

4. Lightly coat the prawns in a tablespoon or so of neutral oil.

5. Grill the prawns for a couple of minutes on each side, or until pink and cooked through.

6. Serve with a scattering of sea salt, a little olive oil and the mojo verde.