



## PERFECT BARBECUE PRAWNS

Prep + cook time: 15 minutes Serves: 4

### Ingredients

1kg (2lb) uncooked medium prawns (shrimp) or  
1.5kg (3lb) large king prawns (shrimp)  
2 teaspoons olive oil  
lemon cheeks

1. Toss peeled prawns with oil, or brush butterflied prawns with oil, season.
2. Heat a chargrill pan or barbecue to high; cook peeled prawns, in batches, for 1 minutes each side or until cooked through.
3. The flesh will change from translucent to opaque.
4. Cook butterflied prawns in the same manner, flesh-side down first.
5. Serve with lemon cheeks.

### Tips

If using medium prawns, shell and devein prawns leaving tails intact.  
If using large prawns, butterfly by cutting through the body, just after the head, stopping just before the tail; remove the vein.

