

BBQ PRAWNS

Impress your guests and level up your barbeque game with this tasty butterflied prawn recipe.

EASY	15 MINS	10 MINS	4

Ingredients

- 8 extra large green king prawns
- a pinch of smoked paprika
- 3 tbsp olive oil
- 1/2 cup oregano
- 1 tbsp lemon juice

Instructions

1. Preheat barbeque or chargrill pan.
2. In a mortar and pestle, crush oregano leaves with some coarse salt until you have a paste-like consistency then add olive oil, a pinch of smoked paprika, and lemon juice stir until it emulsifies. Add salt and pepper to taste.
3. Butterfly the prawns, using scissors, cut the underside of the prawn, and its head in half. Then run a sharp knife through where you made the cut with the scissors, making sure not to cut through the shell.
4. Drizzle olive oil onto the flesh of the prawns. Place prawns flesh side down, pressing down with a weight like a pan or a tray to prevent them from curling. Cook for 2-3 minutes then flip onto their shell side to cook for a further few 3-4 minutes. Once prawns are cooked, transfer to a plate and drizzle oregano dressing on top.

Easy Swap: For something a little more gourmet swap the prawns with moreton bay bugs or even lobster