

## **BBQ Prawns with Chilli, Lime & Pomegranate Piquant & Fresh Coriander**

### Ingredients

24 large Green Prawns

130g Wildings Chilli, lime & Pomegranate Piquant

1 bunch Coriander

1 bunch Vietnamese Mint

2 Limes

4 tbsp Peanut oil

8 Skewers (7")

### **Method**

Soak skewers in water for 1 hour.

Zest and juice limes and place in a shallow square dish/container to be used to marinate the prawns. Wash ½ a bunch of coriander leaves & Vietnamese mint and roughly chop. Add to lime juice the herbs, peanut oil and Chilli Jam and combine. De-vein and peel prawns, leaving the tail on the prawn. Place 3 prawns on each skewer. Place in the marinade and allow to infuse for ½ before quickly cooking on a hot BBQ grill. Serves Four.

### **Serving Suggestion**

Serve with a Vietnamese coleslaw or fresh rocket, cucumber & bean shoots with an Asian style dressing. Heat the remaining marinade in pan until simmering, then drizzle over prawns.

This recipe is low in fat, contains no preservatives, additives, M.S.G or gluten & is high in flavour and is very easy to prepare.