



Chilli and Lime Grilled Prawns with Potatoes and Asparagus



DIFFICULTY: EASY



PREPARATION TIME: 30
MINS



COOKING TIME: 8 MINS



SERVES: 6-10

Ingredients

1 kg large peeled prawns
500 g chat potato
2 bunch asparagus
2 limes
1-2 chilli
1-2 cloves garlic crushed
75 ml light olive oil
¼ bunch parsley
½ bunch coriander
50 ml fish sauce

Method

Place the prawns into a medium mixing bowl, pour half the fish sauce over the prawns with the garlic and set aside for at least 30 minutes. Slice the potato into coins about the width of a 20 cent piece coins and place into another mixing bowl with the oil. Remove the base of the asparagus, at least the first 5 cm then cut into halves, slice the chilli. Add these together with the prawns then add remaining fish sauce. Mix them all together.

Pick the parsley and coriander, then wash and roughly chop. Zest the 2 limes and juice them, set aside.

Select full surface grill at 275 then place the potatoes onto a universal tray with a sheet of baking paper underneath then place onto level four and grill for 8 minutes. Add all the prawn and asparagus mix over the top and grill for a further 6-8 minutes.

When the prawns are done remove and place in a serving bowl, add in the herbs and lime, stir through and serve.

Notes

This recipe is great for people with a gluten-free diet. Please check each ingredient you purchase to ensure it does not contain gluten, paying close attention to the fish sauce.