

BBQ PRAWNS WITH A MANGO SALSA



Serves 4



Prep Time 20 minutes plus 20 minutes
marinating



Cook Time 5-6
minutes



Easy As



INGREDIENTS

Marinade:

- Wattie's Creations Sweet Chilli Sauce
- ¾ tsp Gregg's Ground Smoked Paprika
- 1 Tbsp olive oil
- Juice from ½ lime
- 24 frozen raw prawn cutlets, thawed

METHOD

1. Prepare the marinade by mixing together in a medium sized bowl **Wattie's Creations Sweet Chilli Sauce**, **Gregg's Ground Smoked Paprika**, olive oil and lime juice. Add the prawns and toss to coat. Refrigerate for 20 minutes.
3. To make the salsa mix together mango, spring onions, coriander and lime juice. Set aside.

Mango Salsa:

- 1 medium mango, peeled and diced
- 2 spring onions, chopped
- Handful fresh coriander leaves, chopped
- Juice from 1 lime, or to taste

4. Skewer the prawns onto kebab sticks. Pre-heat the BBQ and cook prawns over a high heat for 2 minutes. Turn and cook a further 1-2 minutes, until the prawns are pink and cooked. Garnish with fresh coriander leaves. Serve with the salsa. Add lime wedges if wished.

TIPS

- Marinated prawns can be stir fried instead of skewering and cooking on the BBQ.
- Soak the wooden kebab sticks in water for 30 minutes to ensure the sticks don't burn during cooking.