

Garlic and Chilli Prawns.

Serves two or four for entree

Ingredients

10 peeled king green prawns
1 tbsp olive oil
1 tbsp finely chopped parsley
150ml white wine
1/2 tsp fresh garlic
1/2 tsp fresh chilli (or to taste)
150 gms unsalted butter
Salt and pepper

Preparation:

1. Heat frypan or skillet, add 1 tbsp olive oil.
2. Add king prawns, season and cook for 1 minute each side.
3. Add white wine, garlic and chilli.
4. Reduce liquid, take off heat and mount with butter, add parsley and serve.

Everything you need
to create exotic fare
at home.

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