



Moroccan Prawn Kebabs with Couscous

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to create exotic fare
at home.

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Serves four

Ingredients

Marinade

- 2 shallots (finely chopped)
- ½ cup fresh coriander (finely chopped)
- ½ cup fresh parsley (finely chopped)
- 2 tbsp lemon juice (freshly squeezed)
- 1 tsp paprika
- 1 tsp cumin (grounded)
- ¼ tsp chilli powder (grounded)
- 1 tsp saffron thread

Prawns

- 1 kg green prawns, peeled with tails intact
- 10 bamboo skewers (soak in water for 1 hour)
- 1 tbsp olive oil

Couscous

- 1 cup couscous
- ¼ cup fresh mint (finely chopped)
- 1 small cucumber (diced)
- Freshly cracked black pepper to taste

Serve on side

- 1 lemon (sliced into quarters)
- 1 tbsp coriander (freshly chopped)

Prepare the prawns:

1. Blend the marinade ingredients in a small blender.
2. Marinade prawns with blended paste, skewer 4 on a stick and refrigerate for 30 minutes.
3. Stir couscous into 250ml of boiling water and let it sit for 5 minutes with lid on. Fluff up with fork and stir in cracked pepper and salt to taste. Let couscous sit for another 5 minutes before stirring in mint and cucumber.
4. Grease pan with olive oil. On high heat, cook prawns for 2 minutes on each side until slightly pink and slightly charred. Alternatively, cook prawns on a barbeque, using a metal skewer.

Serve skewered prawns on couscous with a slice of lemon on the side for some zing. Garnish with coriander.