



**READY TO COOK**  
BY HARRIS FARM

## BBQ CHILLI GARLIC PRAWNS



PREP  
**15-20 min**



COOK  
**5-10 min**



SERVES  
**4**

### INGREDIENTS:

- > 1Kg Large King Prawns or Tiger Prawns
- > 70g Butter
- > 2 Garlic cloves
- > 2 Birds eyes Chillies
- > ½ Tbsp Chopped Parsley
- > ½ Tbsp Chopped Coriander
- > 1 Lemon
- > Salt and Pepper

## METHOD - GET COOKING!



**1** Preheat the BBQ to high heat

**2** Remove the butter from the fridge for at least 1 hour until soften.

**3** Finely chop or crush the garlic. Finely chop the birds eye chilli and place it on a mixing bowl with the butter and the chopped herbs. Grate the zest of ½ a lemon and mix well until combined.

**4** Butterfly the prawns by carefully cutting the buddy from the top down and not going all the way through so you don't fully split them in half.

**5** Season with salt and pepper and drizzle them with olive oil.

**6** Place in the BBQ and cook them for 3mins on one side, turn over and generously brush with the garlic chilli butter and let cook for further 2 mins.

**7** Squeeze some lemon juice and serve hot.

### CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



### FEEDBACK OR QUESTIONS?

Shoot us an email at:  
[online@harrisfarm.com.au](mailto:online@harrisfarm.com.au)