

NATIVE & Delishful Foods

experience australia on your taste buds

Aussie BBQ Prawn and Pineapple Skewers



Serves 4

This Aussie summer delight is a quick hit of bright, crisp, and healthy goodness. The fresh salsa has a subtle bitter twist perfectly balanced by caramelized sweet pineapple on skewers. Seriously yum for a taste of

Aussie sunshine! 🍷🍹☀️

Ingredients:

BBQ Prawns:

- 24 raw, shelled prawns
- Fresh or canned pineapple
- Pinch of Old Man Saltbush

Salsa:

- 1 big bunch coriander, including stalks.
- ½ cup water
- 2 tsp Desert Lime Powder
- ½ tsp Old Man Saltbush
- ½ tsp Mountain Pepperberry Powder
- ¼ cup extra virgin olive oil

Method:

1. For the salsa, blend coriander, water, Desert Lime Powder, Old Man Saltbush, Mountain Pepperberry Powder, and olive oil until your desired consistency. Adjust water and oil as needed.
2. Skewer 2 prawns and a pineapple chunk on each skewer. Sprinkle with Old Man Saltbush. Grill on a hot BBQ until prawns are orange and pineapple caramelized, turning to cook evenly.
3. Serve hot skewers drizzled with fresh and slightly bitter salsa – a seriously yummy Aussie summer treat! 🍷🍹🍷