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## 033| MANGO PRAWNS

★★★★★  
DIFFICULTY  
**2/5**

🍲  
PREP TIME  
**30'**

👨‍🍳  
COOK TIME  
**5'**

✂  
SERVES  
**3-4**

## INGREDIENTS

500 grs of peeled prawns  
1 lemon  
1 green onion  
1/2 mango

1 garlic clove  
1 avocado  
salt and peper to taste

## PREPARATION

- 1 - First, place the peeled prawns in a bowl and marinate with lemon juice.
- 2 - Chop all the vegetables except the avocado and put it in a bowl with the peeled prawns. Then, put some salt and pepper to taste. Tip: try to use a spicy pepper for this one, like cayenne, to make flavors pop.
- 3 - Once all the ingredients are in the bowl, leave covered in the fridge for at least 30 minutes or overnight. Note: if you are going to let them sit overnight, you need to use less salt, and correct the flavors when you take them out of the grill.
- 4 - With our prawns ready, we need to get the griddle attachment hot and then add some neutral oil.
- 5 - Next, throw the prawns on the oil to sear from both sides, around 1 minute each side.
- 6 - Once the prawns are ready, transfer them to a bowl with some avocado quarters to mellow the spice of the pepper. Enjoy!