FRESH & COOL

Garlic Chilli Prawns with Crusty Bread

PREP	COOK	SERVES
10 min	8 min	4

Prawns sizzled in olive oil with plenty of garlic, chilli and lemon, with bread for mopping up the oil.

Ingredients

- 400 g raw peeled king prawns
- 5 tbsp olive oil
- 6 garlic cloves, thinly sliced
- 1 red chilli, sliced (or 1/2 tsp chilli flakes)
- 1 tsp smoked paprika
- 2 tbsp dry sherry or white wine
- Juice of 1/2 lemon
- A handful of flat-leaf parsley, chopped
- Salt

To serve

- Crusty bread
- Lemon wedges

Method

1. Pat the prawns dry and season lightly with salt.
2. Heat the oil in a wide frying pan over medium heat. Add the garlic and chilli and cook for 1 minute, until fragrant and just starting to colour.
3. Turn up the heat, add the prawns and paprika, and cook for 1 to 2 minutes per side, until pink and curled.
4. Pour in the sherry and let it bubble for 30 seconds.

5. Off the heat, add the lemon juice and parsley.
6. Serve in the pan with crusty bread and lemon wedges.

Cook's tip

Do not let the garlic brown. Burnt garlic turns bitter and takes over the whole dish.