

DM Marinated Dublin Bay Prawns



Course: Main Dish
Categories: Fish
Source: Boxy House

Serving size: 8 Portions
Preparation time:
Cooking time:

Ingredients

About 80 Dublin Bay Prawn Tails, deveined (10 per portion)
2 Tablespoon Chopped Coriander (Cilantro)
2 Limes, Juice and Zest
2 Lemons, Juice and Zest
1 teaspoon Turmeric
1 small knob grated fresh ginger
Splash of Rapeseed Oil
1 Bunch of Spring Onions Sliced
2 cloves Garlic - Crushed and Chopped
Drizzle of Honey
Sprinkle of Chilli Flakes
Pinch Cayenne Pepper

Directions

1. First, prepare the marinade by mixing all the ingredients together in a bowl.
2. After prepping the prawns, mix well. Allow to marinate for 2-4 hours. If left longer the prawns will 'cook' in the juices from the lime and lemon.

Notes