



Lime pickle prawn skewers

Lime pickle prawn skewers is so easy and deliciously hot with the addition of the lime pickle. Enjoy your skewers for lunch, evening meal or perhaps on the BBQ at the weekend. For other family members you may like to tone the heat down a little with the addition of some plain yoghurt on the side - yoghurt puts out the fire. Serve with a large green salad.

Ingredients

- 24 large tiger prawns, peeled and de-veined

For the marinade:

- 2 heaped TBS hot lime pickle
- 3 TBS natural yoghurt
- 1 small piece ginger, grated

Serves 4-6

Method



1. Blitz all of the ingredients for the marinade in a food processor and pour over the prawns
2. Marinate for at least 30 minutes
3. To cook the prawns, heat a griddle pan until it is very hot
4. Thread the prawns on to bamboo skewers and cook for 3 minutes on each side, or until pink and opaque
5. Serve immediately with a large green salad



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