

Grilled Prawn and Caper Salad

Christmas has been and gone and you're still stuck with a fridge-load of leftover ingredients? Try this delicious chilli & garlic prawn bruschetta recipe.

Serves: 6

Time: 20

Difficulty: Easy



INGREDIENTS

- **500g Shore Mariner Raw Prawn Cutlets, Thawed**
- 1/4 cup olive oil
- 2 teaspoons minced garlic
- 2 teaspoons chilli flakes
- 2 tablespoons lime juice
- Salt & pepper, to taste
- 2 avocados
- 250g cherry tomatoes, halved
- 1/4 red onion, diced
- 1/4 cup coriander, finely chopped
- 2 tablespoons jalapeno juice
- 1 table spoons lime juice
- 1/4 teaspoon salt
- 1/2 teaspoon garlic powder
- Artisan bread

METHOD

- Thaw Shore Mariner Raw Prawn Cutlets according to packet instructions.
- Place the oil, garlic, lime juice, chilli flakes, salt, and pepper in a large bowl and whisk until well combined. Add the thawed prawns and toss to coat evenly. Cover and refrigerate for 20 minutes.
- While the prawns are marinating, create the guacamole by placing the avocado, red onion, coriander, jalapeno juice, lime juice, salt, and garlic powder in a bowl and mash the ingredients with a fork to make it as chunky or smooth as you'd like.
- Add the halved cherry tomatoes to the guacamole mixture and set aside for later in the fridge.
- Heat a barbecue grill-friendly pan to high. Grill prawns for 3-4 minutes or until meat is cooked through and golden.
- Slice your artisan bread 2 cm thick, brush with oil and chargrill, or barbecue grill on medium
- Spoon guacamole mixture onto chargrilled bread and top with chilli garlic prawns.