

Paprika Prawn Skewers



Serves 2

Prep 10 mins

Cooking 10 mins

Easy

Ingredients

12 large prawns, peeled & deveined (can be raw or cooked)

1/2 tbsp paprika

1 tsp cumin seeds, toasted & ground

1/2 tsp dried oregano

juice & zest of 1 lemon

2 tbsp olive oil

12 small skewers

1. Soak the skewers in a bowl of water for 10 mins. Meanwhile, peel the prawns, leaving the tails intact, and devein. To do this, run a sharp knife down the back, making a tiny incision just enough to remove the visible black vein. Wash the prawns and pat dry with kitchen paper.
2. In a medium-sized bowl, mix together the paprika, garlic, cumin, oregano, lemon zest and 1 tbsp olive oil. Add the prawns and leave to marinate for 15 mins at room temperature. Then skewer a prawn onto each stick.
3. Heat the remaining oil in a roomy frying pan and fry the prawns for 3-4 mins - less if using cooked prawns, turning halfway through until just cooked. You may need to do this in batches. Season, squeeze over some lemon juice and serve.