

Spicy Cajun Prawns

Ingredients

Yield: 1 Portion

- 2kg large prawns
- 500g Rama margarine
- 4 garlic clove, chopped
- 3 tsp thornleigh spice mix
- Salt
- Fresh parsley

Instructions:

1. Split and devein the prawns.
2. Melt the Rama.
3. Add the garlic.
4. Stir in the spice mix.
5. Add the prawns.
6. Cook until pink and slightly curled.
7. Thread each prawn onto a skewer.
Garnish with parsley

Best Paired with Thornleigh Sauvignon Blanc