Pan O' Prawns

Cold Pan



Small Pan; Small Ramekin

Contains Shellfish

INGREDIENTS

- 6 Prince prawns
- 10ml Rapeseed Oil
- 50g Chips
- 50g Rice
- 25ml Cocktail Sauce

METHOD

1. Lightly spice each prawn with spicemate and grill.
2. Plate the rice, chips and prawns.
3. Place the cocktail sauce in a sauce bowl in the pan.
4. Garnish with a lemon wedge.

GARNISH

- Lemon Wedge

NOTES

- Cold Pan