Garlic & Feta Prawns

6 de-shelled prince prawns smothered in lemon garlic sauce and crumbled feta.



Starter pan. Takeaway: soup and salad bowl.

Contains Shellfish - Gluten - Dairy

INGREDIENTS

- 6 Prince Prawns
- 200ml Lemon Garlic Sauce
- 20g Feta Cheese

METHOD

1. De-shell the prawns and remove the tail.
2. Grill the prawns and place them in a starter pan.
3. Smother the prawns with the creamy lemon garlic sauce.
4. Crumble the feta cheese over the prawns and place the pan on the flat top grill until the sauce bubbles.

GARNISH

- 1 lemon wedge

EQUIPMENT

Flat Top Grill

Spoon

- Salamander (If you have)

NOTES

- Served with a table spoon

TAKEAWAY

Soup & Salad Bowl