

★ U.K. ★ BBQ ★ Week ★



Direct
and
InDirect



Final Temp
74°C/165°F



45 mins



£6



Serves 4

RECIPE

Baked Prawns



INGREDIENTS

225gms Raw King Prawns (shelled)
225gms mushrooms, cleaned and sliced
1 onion thinly sliced
2 garlic cloves
1 green pepper
2 bay leaves
400gm tin of chopped tomatoes
60ml water
120gms grated cheddar
3 tbs olive oil
salt and pepper to taste
2 tsp turkish red pepper flakes (pul biber) or chilli flakes if you can't get them
Handful of fresh parsley
Flat breads or sourdough to serve

METHOD

1. Preheat the BBQ to 180c and set up for indirect.
2. Heat the olive oil over the coals, and stir in the onion, peppers and mushrooms cook for about 4 to 5 mins until they begin to soften
3. Add the garlic, season with salt, pepper and red pepper flakes cook for another 4-5 mins
4. Add the chopped tomatoes, bay leaves and water, combine well.
5. Simmer for about 10 mins until the sauce starts to thicken
6. Stir in the prawns sprinkle with grated cheese, move to indirect heat, cover the pan or the bbq with a lid and bake for 10 mins until prawns are cooked and cheese is nicely melted.
7. Garnish with chopped parsley and serve hot with bread of your choice

Recipe by Ozlem Warren