



Recipe



by MELISSA FROHLOFF

Prawn kebabs with couscous

Ingredients

- 1/2 tsp smoky paprika
- 1/4 tsp ground cumin
- 1/4 tsp ground ginger
- 1 tbsp olive oil
- 1 tbsp lemon juice
- 1 tbsp sweet chilli sauce
- 500g medium green prawns, peeled
- 1/4 cup chopped parsley
- 1/4 cup chopped coriander
- 1 large clove garlic
- 1 spring onion, sliced

Couscous

- 1/2 Lebanese cucumber, diced
- 1/2 cup couscous
- Freshly ground black pepper
- 1 chicken stock cube
- 1/2 cup water

Method

1. To make the marinade, process spring onion, garlic, spic-

es, parsley, coriander and lemon juice in a small blender.

2. Thread six prawns onto each skewer.

3. Add chilli sauce and oil to marinade and stir.

4. Combine the marinade and prawns in a shallow dish. Turn and coat prawns, then refrigerate and cover for 20 minutes.

5. Meanwhile, boil water, add chicken stock cube and dissolve.

6. Remove from heat and stir in couscous. Stand and cover for five minutes. Fluff up with a fork and stand for another five minutes. Season with pepper and stir through the cucumber.

7. Place baking paper on barbecue plate, spray and cook prawns for two minutes each side until pink and lightly charred.

Serve the prawns with couscous.