

Coconut Prawn & Pineapple Skewers



A great summer recipe perfect for entertaining.

Ingredients

800 g (roughly 23) green prawns, peeled and de-veined

1/4 cup (65ml) coconut milk

1/2 pineapple, 5cm dice

1/2 small red onion, finely diced

1 lime, zested and juiced

1 long red chilli, deseeded and chopped

1/4 cup coriander, chopped

3 tbsp extra virgin olive oil

Method:

1. Soak wooden skewers 30 minutes before using.
2. In a bowl, combine the prawns with coconut milk and season with salt and pepper. Cover and marinate in the fridge for 20-30 minutes.

3. Thread the prawns on the skewer alternating with the pineapple.
4. Preheat the char-grill or barbecue on medium high heat. When hot, cook the skewers 2-3 minutes on each side or until prawns are cooked through.
5. To make the dressing, combine the red onion, lime zest and juice, chilli, coriander, olive oil and season to taste.