



## BBQ Shrimp

Difficulty  
Easy

Cal/serv.  
290kcal

Fat/serv.  
10g

Serves  
4



### Ingredients

- 2 tbsp Patak's Madras Curry Paste
- 32 Extra Large Shrimp with Tail
- 1-2 tbsp Yogurt
- 1tsp olive oil
- Mixed Salad Leaves
- 1 - 2 Red Onions, cut into rings
- 8 Radishes, sliced
- ½ tsp Lemon Juice
- Fresh cilantro for garnish (optional)

### Instructions

1. Clean the prawns and place in a bowl. Add the Patak's Madras Curry Paste and yogurt. Mix well and add the olive oil. Set aside.
2. After 20 minutes, skewer the prawns and cook on the BBQ or grill.
3. Cook for about 5 - 10 minutes until the prawns are cooked and the tails begin to char, turning occasionally.
4. For each serving place some mixed salad leaves on a plate, cover with the sliced onion and radishes.
5. Finally place the prawns on top (8 per serving) and garnish with fresh cilantro.

