



Grilled Lime & Macadamia King Prawn Pasta

WITH MACADAMIA OIL



INGREDIENTS

12 King Prawns, deveined*, shells intact
400g angel hair pasta

Marinade

100ml Plenty Macadamia Oil
1 long red chilli, finely sliced
5 cloves garlic, finely chopped
1/2 cup coriander, picked
1/2 cup basil leaves, roughly torn
3 tbsp lime juice
1 tbsp lime zest
1 tsp soy sauce
Sea salt & cracked black pepper to taste

Garnish

Fresh basil and coriander
Lime wedges
Chilli, finely sliced
Plenty Macadamia Oil or extra marinade

Serves 4

Complexity - simple

15 minutes prep, 1 hour marinate

8 minutes cook

TIPS

- We kept the prawn shells intact to add drama to the plate. It works, right? This method also helps keep the prawns from drying out, but you can just as easily remove the shells before marinating and grilling if you'd rather not have your guests tackle the shells as they eat.
- Soy sauce adds a little umami to the marinade, but if you'd rather keep the pasta true to colour, leave the soy sauce out of the recipe and add a little more salt to taste.

*To devein the prawn and keep the shells intact, all you need to do is use a skewer under the top section of the first part of the shell just below the head, you can access the flesh from here. Using the skewer, pierce the flesh and find the vein, gently pull it out in its entirety.

You can find a selection of our "everyday gourmet" oils at Woolworths.