

KING PRAWNS

in a white wine, tomato and grilled vegetable sauce



PREPARATION TIME	10 Minutes
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COOKING TIME	15 Minutes
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SERVES	4
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INGREDIENTS

1 tablespoon olive oil

1 clove garlic, crushed

¼ cup white wine

400g jar Providore Series Grilled Vegetables with Provincial Italian Tomatoes sauce

500g peeled raw king prawns, tails intact

Finely grated zest of 1 lemon

Toasted crusty bread, for serving

Lemon cheeks, for serving

Baby parsley leaves, for garnish

METHOD

Heat oil in a large non stick frypan.

Add garlic and cook stirring for 1 minute, until aromatic but not coloured. Add wine and cook until reduced by half.

Add Providore Series sauce and bring to the boil. Reduce heat and simmer for 4-5 minutes until thickened slightly.

Increase heat to medium, add prawns and cook for 4-5 minutes or until prawns are cooked through. Remove from heat and stir through lemon zest.

Serve in a large bowl with toasted crusty bread and lemon cheeks.

Garnish with parsley.

TIP

Substitute mussels for the prawns, cover with a lid and steam. Discard any unopened mussels before serving.