

Lime and Garlic Prawns

Calories: 26 kcal

Servings: 1

Time: 15 Mins

Ingredients

- 60.00 g Cherry Tomatoes
- 1.00 tbsp Flaxseed Oil
- 1.00 clove Garlic (crushed)
- 60.00 g Green Prawns
- 0.50 tbsp Lime Juice
- 20.00 g Spring Onion

Instructions

1. Shell and de-vein prawns, leaving tails intact.
2. Combine prawns in medium bowl with lime juice, oil and garlic. Cover and refrigerate for one hour.
3. Cut onions into 4cm lengths. Thread prawns, onion and tomatoes onto skewers.
4. Cook on grill or barbecue until prawns are change in colour.