

Cajun Summer Prawn Bites

Calories: 0 kcal

Servings: 4

Time: 15 Mins

Ingredients

Instructions

1. Add prawns, coconut oil and seasoning into bowl and mix.
2. Pre-heat a heavy bottomed pan/skillet or BBQ to medium-high heat). Cook prawns for approximately 3 minutes per side.
3. Mix avocado, chopped spring onion and coriander in a bowl with lemon juice to make a chunky dip. Season with salt and pepper.
4. Cut the cucumber into circular slices.
5. Top each cucumber slice with approximately 1 tablespoon of avocado smash. Gently place a prawn on top of your bite.