

## Barbecued Prawns



Sourced from Weber Australia – [www.weber.com](http://www.weber.com)

### *Ingredients*

- 12 jumbo whole prawns, green
- 2 tablespoons olive oil
- 3 garlic cloves, crushed
- 1 lemon, finely zested and cut into wedges
- 1 tablespoon smoked paprika
- Sea salt
- Freshly ground black pepper

### *Directions*

- Step 1 – Prepare the barbecue for direct cooking over high heat (230 ° to 260° C).
- Step 2 – To butterfly the prawns, remove the head. Lay the prawn on a chopping board, place your hand flat on top of the prawn to hold it in place. Using a sharp, serrated knife, horizontally cut along the back of the prawn shell. Cut through the flesh from top to tail, but leave the opposite side of the outer shell intact. Open up the prawn like a book. Using the tip of a knife, remove the vein. Repeat for each prawn.
- Step 3 – Drizzle the olive oil over the flesh side of the prawns. Sprinkle with the garlic, lemon zest, paprika, salt, and pepper.
- Step 4 – Barbecue the prawns over direct high heat for 2 minutes on each side.
- Step 5 – Serve with the lemon wedges.

