

Cajun Prawns with Chilli Aioli

DFO

This is one of our recipe testers’ favourite nibbles – and ours, too. Prawns are already quite a decadent nibble, and jazzing them up with spices and serving them on crunchy cucumber crackers will keep your guests coming back for more.

Serves	4-6	Per serve (2-3 prawns)
Prep time	15 minutes	Carbs 1.3 g
Cook time	10 minutes	Protein 17.6 g
Difficulty	●●●	Fat 22.5 g
		Energy 275 Cal

INGREDIENTS

For the Cajun prawns:
400 g large peeled prawns
(best if raw)
1 tsp smoked paprika
½ tsp chilli powder
2 cloves garlic, finely chopped
1-2 tbsp extra virgin olive oil
½ telegraph cucumber,
cut into thin slices

For the lime chilli aioli:
½-1 red chilli, de-seeded and
finely diced
zest and juice of 1 lime
½ cup WTF? Mayonnaise
(or cream cheese)

To serve:
2 tbsp finely chopped coriander

METHOD

Place the prawns, spices, garlic and oil in a bowl, season with a good amount of sea salt, stir to combine and allow to marinate for 10-15 minutes (you can cover them and leave them in the fridge for up to 24 hours).

Heat a large frying pan (preferably non-stick) over a high heat. Cook the prawns for 2-3 minutes, tossing and stirring often, until just cooked. Remove from the pan and allow to cool.

Set aside some of the chopped chilli for garnish. Mix the rest with the other lime chilli aioli ingredients and season with salt and freshly ground black pepper to taste.

To serve, pat the cucumber slices dry with some kitchen paper. Dab a little aioli on each to help the prawns stick, then arrange the prawns on the cucumber slices. If the prawns are large, cut them in half lengthways to give you 2 prawn-shaped halves. Dot some more aioli on top and sprinkle with the coriander, reserved chilli and some flaky salt.

