

# CHILLI AND GARLIC PRAWN SKEWERS

**Suitable for braai dishes in less than 30 minutes**

These spicy prawns are super quick to braai and make a perfect starter or snack.



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Total Time: 25 minutes  
Prep Time: 15 minutes  
Cook Time: 10 minutes  
Serves: 4 - 6 people

## INGREDIENTS

1/4 cup olive oil  
1-2 red chillies, roughly chopped (remove the seeds if you want it less spicy)  
3 garlic cloves, peeled  
1 tablespoon honey  
1 tablespoon soy sauce  
2 tablespoons fresh lemon juice  
1 teaspoon salt  
500g prawns, peeled and deveined  
Lemon wedges, for serving  
Garlic bread, for serving

## INSTRUCTIONS:

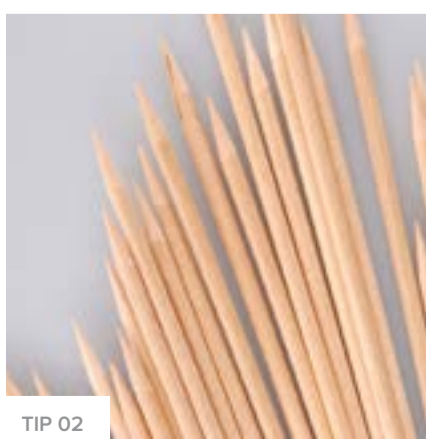
1. **Combine** the oil, honey, soy sauce, lemon, chillies, garlic and salt in a bowl and mix (you can use a **blender** if you have one).
2. Place the prawns in a bowl then pour over the marinade. Mix to make sure the prawns are **covered** then leave to **marinate** for 10 minutes.
3. Thread the prawns onto the **skewers**, pushing the skewer first through the tail and then through the thicker part to ensure they are secure on the skewers. **Brush** each skewer with marinade. Three prawns per skewer.
4. Preheat your **Megamaster gas braai** for 5 minutes to **high heat**. If using a charcoal braai, also prepare for high heat cooking. Place the skewers on the braai and cook for 1-2 minutes **per side** until the prawns are **caramelised** and opaque.
5. Remove from the braai and serve with lemon wedges and garlic bread.

## MEGAMASTER RECIPE TIPS



TIP 01

To save on prep time, make sure you choose prawns that are already cleaned.



TIP 02

Soak the wooden skewers beforehand to prevent them from burning.



TIP 03

Serve the prawn skewers immediately to prevent them from drying out.