

JAN BRAAI'S PRAWNS AND RICE

Suitable for a late lunch or family dinner.

Prawns and rice for a Sunday afternoon lunch. Jan Braai does it best with a peri peri sauce. An easy to make flavourful meal, you cant go wrong with this.



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Prep time: 15 minutes
Cook time: 15 minutes
Serves 2-4 people

INGREDIENTS

Olive oil
2 peppers (red or yellow)
1 red onion
Fresh coriander
1 tot of soya sauce
500 g prawns
1 bottle Jan Braai Peri Peri sauce
2 cups of rice (cooked according to instructions on the packet)

INSTRUCTIONS:

1. Cut the sweet peppers into thick strips and quarter the onion. Place the vegetables on a grid or skewers and braai over hot coals until soft and charred lightly.
2. Remove from the heat, let it cool down.
3. Chop the vegetables into smaller blocks and mix into the cooked rice. Also add the fresh coriander and soya sauce.
4. Braai the prawns over hot coals or heat and drizzle with Jan Braai Peri Peri sauce in the last 5 minutes.
5. Serve the prawns with the rice.



MEGAMASTER RECIPE TIPS



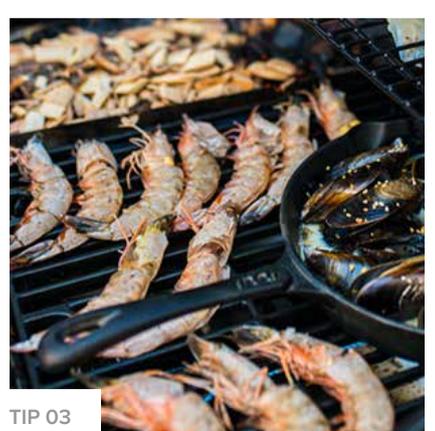
TIP 01

Not a fan of coriander? Swap it with fresh parsley.



TIP 02

Request your prawns to be cleaned and deveined when buying them from your local fish shop.



TIP 03

Turn prawns often to prevent them from burning.