

# WARM SPICED PRAWNS WITH AVOCADO SALSA

**Prep + cook time:** 40 minutes **Serves:** 6 (as part of a feast)

## Ingredients

### WARM SPICED PRAWNS

- ¾ cup (180ml) olive oil
- 2 shallots (50g), sliced thinly
- 4 cloves garlic, bruised
- 1 long fresh red chilli, sliced thinly
- 2 star anise
- 2 fresh bay leaves
- 24 uncooked medium king prawns (shrimp) (1.2kg), shelled and de-veined with tails intact
- 20g (¾oz) butter, chopped
- 2 tablespoons fresh coriander (cilantro) leaves

### AVOCADO SALSA

- 2 medium avocados (500g), chopped finely
- ½ small red onion (50g), chopped finely
- 1 medium roma (egg) tomato (75g), seeded, chopped finely
- 1 tablespoon lime juice
- ¼ cup coarsely chopped fresh coriander (cilantro)

1. Cook oil, shallot, garlic, chilli, star anise and bay leaves in a small saucepan over low heat for 5 minutes or until oil begins to sizzle; cook a further 2 minutes for flavours to infuse. Remove from heat.
2. Thread each prawn onto a skewer starting at the tail end. Place skewers on an oven tray; season to taste, then dot with butter.
3. Make avocado salsa.
4. Preheat grill (broiler). Place prawns under grill for 1 minute or until just cooked through.
5. Remove and discard garlic from warm oil mixture. Place prawn skewers on a large platter; drizzle with warm oil mixture. Serve prawns with avocado salsa, topped with coriander leaves. Option to also serve with tortilla chips.

