



CHLOË BOWLER
complete wellbeing

CORIANDER PRAWNS



Ingredients

- 400g jumbo king prawns
- 2 tbsp Cornflour
- 2 cloves Garlic
- 3 limes
- ½ tsp Turmeric
- 10 Slices of Root ginger
- Coriander
- 1 green chilli

Instructions

1. Chop up 2 cloves of garlic and the chopped chilli, ½ tsp turmeric and the juice of 2 squeezed limes. Stir well and leave to one side.
2. Add the prawns to the mixture and cover them well, then leave to marinate.
3. After 20 mins, lay out some cornflour on a surface, pat the prawns dry and roll them in the cornflour.
4. Heat some olive oil and then cook the prawns for 3-5 minutes until cooked and crispy.
5. Season well and serve with wedges of lime and some sweet chilli sauce.

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