

1 hour

Serves 6

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Ingredients

- Grated peel and juice (60ml) of 1 lemon
- 1 clove garlic, crushed
- ¼ cup (60ml) parsley, chopped
- 1 packet (800g) shelled prawns
- Salt and milled pepper
- 4 mielies
- ¼ cup (60g) butter
- 1 tsp (5ml) cayenne pepper
- 1 tub (230g) cottage cheese, creamed
- A handful fresh coriander and 6 tortillas, for serving

Method

1. Mix lemon juice, zest, garlic and parsley together.
2. Coat prawns with mixture.
3. Braai over hot coals, turning once until firm and opaque. Season.
4. Braai mielies over medium coals until cooked.
5. Remove kernels with a knife and stir through butter and cayenne pepper. Season.
6. Spread creamed cottage cheese over warmed tortillas and top with corn, prawns and coriander.

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