

Less than 30 minutes

Serves 4

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Ingredients:

- Large knob butter
- 4 cloves garlic, thinly sliced
- 800g prawns, heads removed, peeled and cleaned
- Juice (30ml) of ½ lemon
- Salt and milled pepper
- Small handful fresh coriander
- Fresh PnP Portuguese rolls, for serving

Method

1. Heat butter in a large pan until frothy.
2. Add garlic and prawns and stir-fry until prawns are pink and cooked through and garlic is fragrant.
3. Squeeze over lemon juice and season well.
4. Garnish with coriander and serve with Portuguese rolls.

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