

Less than 45 minutes (+ marinating time)

Serves 8

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Ingredients

- ½ cup (125ml) olive oil
- 2 sachets (50g each) tomato paste
- 2 Tbsp (30ml) paprika
- 1-2 red chillies, deseeded and finely chopped
- 4 cloves garlic, crushed
- Juice (120ml) of 2 lemons
- 2 packets (800g each) prawns, deveined and cleaned
- 2 packets (800g each) half-shell mussels, cleaned
- 3 Tbsp (45ml) canola oil
- 100g chorizo, diced and fried
- Handful parsley, chopped
- Lemon wedges, to serve

Method

1. Stir oil, tomato paste, paprika, chillies, garlic and lemon juice together.
2. Toss prawns and mussels in sauce and set aside to marinate for 20 minutes.
3. Prepare medium coals.
4. Cook prawns and mussels (shell-side down) over fire until firm and prawns are opaque.
5. Heat a cast iron pan over coals or over medium heat.
6. Add canola oil and fry chorizo until crispy.
7. Sprinkle cooked prawns and mussels with crisp chorizo and parsley.
8. Serve with lemon wedges.

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