



Prawns with Coriander Ginger and Lime Butter

INGREDIENTS

235 grams Softened Butter
1 Bunch Chopped Fresh Coriander
1 Bunch Fresh Spinach
2 Teaspoons Minced Fresh Ginger
2 Teaspoons Minced Garlic
4 Limes, Divided
2 Red Bell Peppers, Julienned
36 Black Tiger Prawns, Peeled
½ Cup of Dry White Wine (Optional)
Lime Salt and Pepper, to taste

METHOD

In the a food processor, combine butter, coriander, ginger and garlic

Process until smooth

Add the juice of 3 limes and mix well

Sauté bell peppers and prawns in the coriander-butter mixture over medium heat

The wine may be added at this point (It helps keep the butter from scorching and makes a smoother sauce)

Cook until prawns are pink and just barely done

Season with Lime Salt and Pepper

Serve on 1/2 cup of julienned spinach for each serving, drizzling the butter over the top to wilt the spinach

Garnish with lime wedges

