



Spicy Mushroom and Prawn Skewers

Preparation: 15 minutes + 15 minutes marinating; cooking 8 minutes; serves 4

32 (about 650g) green medium-king prawns
62 (about 600g) small button mushrooms
2/3 cup olive oil plus extra for greasing
1 1/2 tbs lemon pepper
1/4 cup sweet chilli sauce
barbecued lemon wedges, to serve

1. Soak 16 bamboo skewers in cold water for 15 minutes.
2. Meanwhile, peel & devein the prawns, leaving the tail intact. Place the prawns & mushrooms into a large shallow dish.
3. To make the marinade, place the oil, lemon pepper & sweet chilli sauce in a screw-top jar. Shake well to combine.
4. Pour the marinade over the prawns & mushrooms. Toss well to coat in the marinade.
5. Cover with plastic wrap & place in the refrigerator to marinate for 15 minutes, stirring occasionally.
6. Thread 4 mushrooms & 2 prawns onto each soaked bamboo skewer. Lightly grease a barbecue grill with extra oil & preheat on medium-high heat. Place the skewers onto the barbecue plate & cook, turning frequently, for 6-8 minutes or until prawns turn pink & are cooked through.
7. Serve immediately with barbecued lemon wedges.

Tip: It is important to soak the bamboo skewers in cold water as this prevents them from burning during cooking.