

## Prawns for Any Occasion!

Maybe it's because Easter is around the corner and I always associate Easter with seafood (after chocolate of course), or perhaps it's the desire to indulge in one last al fresco lunch under the sun, before winter arrives in the Southern Hemisphere, or maybe it's that case of 'you want what you can't have', due to the baby boy currently growing in my belly and shellfish therefore being taboo... but for whatever reason, the desire to cook prawns, was one I finally gave into this past Sunday !

I made something quick and easy ...toasted baguette with garlic & chili prawns and a fresh guacamole salsa for hubby and some friends (I ate mine minus the prawns). So quick and easy, yet so tasty and moreish. Something you could serve at a party as a canapé, as a starter or perhaps, like we did, as a lovely al fresco snack... Minimum effort for maximum results – just look how beautifully these pretty pink babies plate up ... a quick and easy way to impress your guests.



Recipe Yield: Makes 10

Ingredients:

Olive Oil

30 prawns (deveined & peeled) (you could get away with 20 – 2 per slice of baguette)

2 clove garlic

2 fresh red chilli's

For the salsa:

1 red onion finely diced

2 salad tomatoes finely diced

4 tablespoons coriander chopped

Juice of 1 lime

Salt & Pepper to taste

2 Avocados

10 Baguette slices – slightly toasted

Method: For the salsa – combine the chopped tomato, red onion, coriander, lime juice and seasoning and set aside. Mash your avocado and add seasoning and a squirt of lime juice. Toast your baguette slices either in a pan, coating lightly with some oil or in the oven for 5 minutes. In a pan, heat olive oil, fry your prawns for a minute before adding the garlic and the chili, fry for another 3 minutes or until your prawns are pink and cooked through. Dollop a good amount of avocado onto each baguette slice, followed by a dollop of salsa and top with the prawns and there you have it... a fancy little treat in no time!



Darren Bester of [Darren Bester Photography](#) and Ashton Van Graan of [The Sweetest Things](#) and I,

had fun styling this & Darren took all the mouth watering photographs! The first of many joint food styled shoots to come ...