

Prawns with Chorizo & Garlic

Serves 4

Ingredients:

For the Prawns

- 250g Tiger Prawns
- 120g Spanish Chorizo, thinly sliced
- 4 tbsp extra virgin olive oil
- 1 red onion, halved & finely sliced
- 2 garlic cloves, finely sliced (or crushed)
- ½ tsp smoked paprika
- 8 cherry tomatoes, cut in half
- Zest of ½ lemon
- Sea salt
- 1 tbsp parsley, finely chopped

For the Toasted Ciabatta

- 8 slices of ciabatta bread
- 2 tbsp olive oil

Method:

For the Prawns

- Preheat a large frying pan with the olive oil until smoking hot
- Carefully add the sliced onion & garlic to the frying pan
- Add the chorizo to the pan & toss in the oil
- Reduce the pan to a medium heat & allow to cook for a further 2-3 minutes – this allows the juices to come out from the chorizo & give fantastic flavour
- Add the cherry tomatoes to the pan
- Dry off the prawns using kitchen paper
- Add the prawns to the pan
- Toss the prawns in the oil & season with salt
- Cook for 2 minutes, stirring occasionally
- Add in the lemon zest
- Add in a little more olive oil if needed
- Add in the parsley & stir to combine

For the Toasted Ciabatta

- Heat a griddle pan on a high heat
- Drizzle the slices of ciabatta with the olive oil
- Add the slices to the pan & reduce the heat to medium
- Let the ciabatta toast for 3-4 minutes on each side
- To serve, place the grilled ciabatta on the plate, spoon the prawns & chorizo alongside

Neven's Tip: *If you don't have a griddle pan, toast the ciabatta under the grill*



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