



Lemon, fennel and prawn kebabs

Be careful not to overcook these.

Less than 1.5 hours **Serves:** 10

Recipe Type: Mains

Ingredients

Main Ingredients

- 1 kilogram whole prawns, deveined
- 1 large fennel bulb, cut into wedges
- 2 PnP lemons, sliced
- 10 kebab sticks, soaked in water

Marinade:

- 2 sprinkles PnP zesty lemons in sea salt, or to taste
- 15 ml fennel seeds
- 2 PnP garlic cloves
- 60 ml PnP juice and grated peel of organic lemon
- 15 ml PnP sugar
- 2 tbsp PnP extra-virgin olive oil, or to taste

Method

- Fold prawns so the head and tail sit together and thread onto kebab sticks, alternating with fennel and lemon slices.
- Bash marinade ingredients in a pestle and mortar to form a chunky sauce.
- Pour marinade over kebabs and marinate for 30-60 minutes.
- Cook over medium coals or on preheated griddle pan until pink and just cooked through.