



GARLIC CHILLI PRAWNS WITH SPICY RICE

Mix garlic, red chilies, and butter (keep a little aside to melt and brush on the prawns when serving).

Butterfly the prawns (slice down the back, but don't cut all the way through. Use scissors to cut along the shell, and a sharp knife to cut the meat in the middle without cutting all the way through. Remove any dirt.

Sprinkle garlic powder and smoked paprika lightly over the prawns.
Spoon the butter mixture over the prawns.

Place it over very hot coals or grill (Braai) or pre heated cast-iron pan.

Place the prawns with the butter side up until the butter melts, then turn and cook until charred and remove. DO NOT OVER COOK!

SPICY RICE:

Add butter to a pot.

Add ginger-garlic paste. Add half a large tomato, half a large onion, and half a large bell pepper and sauté.

Add a teaspoon of smoked paprika, salt, Aromat, a tablespoon of dried mixed herbs, and a teaspoon of chili powder and sauté.

Add partially cooked rice (2 cups of rice, adding turmeric and salt before cooking) and mix.

Add a quarter cup of water, bring to a boil, place the lid on, and let simmer for about 7 minutes.

Then turn off and let it steam for 5 minutes.

Open the lid and fluff the rice with a fork.

Serve the prawns over the rice and enjoy!