

PRAWN KEBABS



What's today, kiddo? It's the weekend! What games will you play while you make a yummy lunch or dinner?

TRIFFICULTY RATING:



MAKES: 5 KEBABS

FOODS YOU NEED

- 1 teaspoon olive oil
- 1 teaspoon lemon juice
- ¼ teaspoon minced garlic
- ¼ teaspoon Dijon mustard
- 250 grams raw prawns, peeled and de-veined
- 15 cherry tomatoes
- ½ brown onion, peeled and chopped into kebab-sized chunks
- 1 capsicum (any colour!), seeded and chopped into kebab-sized chunks

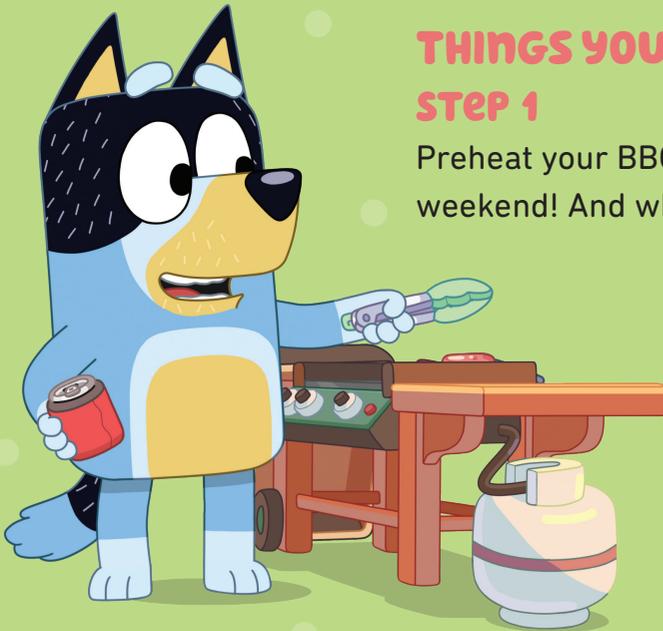
EXTRA THINGS YOU NEED

- A BBQ or grill pan
- 5 wooden skewers

THINGS YOU NEED TO DO

STEP 1

Preheat your BBQ or grill pan to medium. Because it's the weekend! And what's the weekend for? Food and games!



STEP 2

In your favourite big bowl, combine the olive oil, lemon juice, garlic and mustard, then add your prawns and stir to coat them.



STEP 3

Take your first skewer and push it through a prawn so the prawn moves all the way to the other end. Then do the same with a cherry tomato, then a chunk of onion and a chunk of capsicum. Repeat this until your skewer is full and colourful and ready to sizzle! Then make four more.

I'D DEFINITELY LIKE TO BUY A STATUE! WAIT A MINUTE...

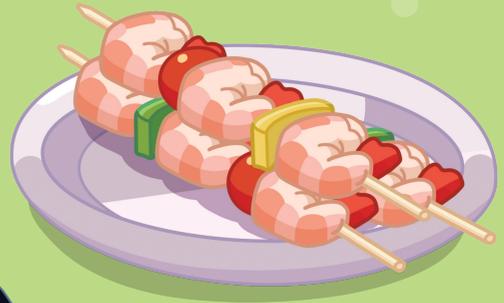


I COULD HAVE SWORN I LEFT MY STATUE OVER HERE.



STEP 4

Place your kebabs on your BBQ or grill pan and cook, flipping, for around 8 minutes or until the prawns are cooked through. Yum!



THIS IS A MAGIC STATUE, I KNEW IT.

