

Big M's Spicy Lime Grilled Prawns

Succulent and moist grilled prawns. Serve with salad, potatoes, and bread. Enjoy!

Recipe by Luke Chambers | Created on **Nov 15, 2021**

Ingredients

- 48 large tiger prawns, peeled and deveined
- 4 limes, zested and juiced
- 4 green chile peppers, seeded and chopped
- 4 cloves garlic, crushed
- 1 (2 inch) piece fresh ginger root, chopped
- 1 medium onion, coarsely chopped
- skewers

Directions

- Place the prawns and lime zest in a large, non-metallic bowl. Place the lime juice, chile pepper, garlic, ginger, and onion in a food processor or blender, and process until smooth. You may need to add a little oil to facilitate blending. Pour over the bowl of prawns, and stir to coat. Cover, and refrigerate for 4 hours.
- Preheat grill for medium-high heat. Thread prawns onto skewers, piercing each first through the tail, and then the head.
- Brush grill grate with oil. Cook prawns for 5 minutes, turning once, or until opaque.

Nutrition Facts

Serving: **12 servings** | Calories: **61.8 kcal** | Carbohydrates: **5.1 g** | Protein: **9.8 g** | Saturated fat: **0.1 g** | Cholesterol: **85.1 mg** | Sodium: **100 mg** | Fiber: **1 g** | Sugar: **1.6 g**

Categories

Seafood

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