Prawns with Garlic & Smoked Paprika

Serves 8
Recipe from www.thisisyourcookbook.com

2 pounds prawns (about 50 each)

¼ teaspoon sea salt

3 cloves garlic, finely chopped

1 teaspoon smoked paprika

2 Tablespoons olive oil

Zest and juice of 1 lemon

Place prawns in a bowl and add salt, garlic, paprika, olive oil, and lemon zest. Mix and let sit 15 minutes. Heat griddle or barbecue grill on high. Place prawns on pan or grill and cook about 2-3 minutes on each side or until charred on the outside, but opaque in the middle. Sprinkle lemon juice over prawns during the last minute of cooking. Transfer to a serving dish and enjoy!

Nutrition per 4 ounces: 117 calories; 2g Fat; 20g Protein; 3.5g Carbohydrates; 0g Fiber; 353mg Sodium

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