

# Garlic Lime Prawns



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## Ingredients:

1 kg Black tiger prawns

4 garlic cloves thinly sliced

2 limes, sliced

80 ml Olive oil

Roughly chopped fresh flat-leaf parsley leaves

## Workflow:

1. Preheat the oven to 230°C using '4D HotAir' Mode.
2. Rinse the prawns under cold running water and drain well.
3. Transfer the prawns to a large bowl.
4. Add minced garlic, lime slices, chopped parsley, and olive oil to the bowl.
5. Toss well to combine and coat the prawns.
6. Line a large metal roasting pan with baking paper.
7. Place the coated prawns in the prepared pan.
8. Season the prawns well with salt and pepper.
9. Put the pan at level 2 in the oven and bake for 20 minutes.
10. Toss the prawns halfway through the cooking process.
11. The prawns are done when they have turned pink in color and are just cooked through.
12. Sprinkle the roasted prawns with dill and the remaining chopped parsley.
13. Serve the prawns with crusty bread, and lime wedges.

## Setting procedure:

Put the pan at level 2 in the oven and bake with 4D HotAir at 230°C for 20 minutes.

**4D HotAir**



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