



Coconut-Lime Marinated Prawns and Zoodles

Prep time: 10 mins

Cooking time: 20 mins

Serves: 4

Ingredients

- 3 limes
- $\frac{3}{4}$ cup light coconut milk
- 1 tsp low-sodium soy sauce
- 2 cloves garlic
- 1 piece fresh ginger (2cm)
- 1 red chili
- 1 $\frac{1}{2}$ cup fresh coriander
- 2 scallions, thinly sliced, white and green parts separated
- 1 large, thick carrot
- 2 medium zucchinis
- 1 red pepper, thinly sliced
- 500g cooked, peeled, deveined prawns

Method

1. Finely grate zest of one lime into a large bowl, then squeeze in juice of all limes ($\frac{1}{4}$ cup).
2. Whisk in coconut milk and soy sauce. Finely grate in garlic, ginger, and $\frac{1}{2}$ red chili. Finely chop $\frac{1}{2}$ cup coriander and stir into the bowl along with scallion whites.
3. Thinly slice rest of chili and set aside.
4. Using a spiralizer fitted with the finest noodle blade, spiralize carrot, then use a larger blade to spiralize zucchini. Toss zoodles in coconut milk mixture; let sit for 10 minutes.
5. After 10 minutes, fold in red pepper, shrimp, and remaining coriander. Sprinkle with remaining scallions and sliced chili.



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