



CREAMY GARLIC PERI PERI PRAWNS



HEAT LEVEL 

Savor the Creamy Garlic Peri Peri Prawn - succulent prawns bathed in a rich and flavorful peri peri sauce for a creamy and satisfying seafood delight.

25 Mins

5 Servings

INGREDIENTS

15ml (1 Tbsp) oil
1 small red pepper, deseeded, thinly sliced
[Spur Steakhouse Spice](#)
350g prawn meat
125ml (1/2 cup) cream
[60ml \(1/4 cup\) Spur Creamy Garlic Peri Peri Sauce](#)
200g cooked spaghetti, to serve
Fresh basil leaves, to serve

METHOD

- 1 Heat the oil in a medium saucepan and add the red peppers.
- 2 Saute for 1-2 minutes and season with Spur Steakhouse Spice. Saute for a further 3-4 minutes.
- 3 Add the prawn meat and fry for 1-2 minutes before adding the cream and Spur Garlic Peri Peri Sauce.
- 4 Let the prawns and peppers simmer for a further 5 minutes, until the sauce has reduced and thickened slightly.
- 5 Add the cooked spaghetti to the pot and stir to combine.
- 6 Place on a serving plate and garnish with fresh basil leaves.

VARIATIONS

None

