



RECIPE
FOR
**PRAWNS 'A LA
DIABLA**

INGREDIENTS



GLUTEN FREE

SERVES 2

- 250g raw extra large peeled King Prawns
- 6 whole raw unpeeled King Prawns (size 40-50)
- 2 tbsp vegetable Oil
- 2 cloves Garlic, finely chopped
- 1/2 Onion, thinly sliced
- 4 tbsp **CASAZUL CHILPOTLE**
- Lime zest and juice
- Pinch Coriander, finely chopped
- 200g chopped fresh Tomatoes
- 1 tsp Salt
- A pinch of freshly ground black Pepper

METHOD





- Heat the oil in a large skillet over medium-high heat.
- Add the raw unpeeled king prawns and cook, turning over once.
- Add the raw peeled king prawns, when all prawns begin to turn pink, add salt and 2 tbsp of **CASAZUL CHILPOTLE** and stir.
- Cook for a few mins, stirring until all prawns are all pink then remove from heat.
- In another pan, add the oil and cook the onion for about 3 minutes. Add the **CASAZUL CHILPOTLE** and mix well.
- Add the garlic and fry for a few minutes. Add the cooked prawns and mix well.
- Add tomatoes and cook for 3 minutes
- Finally, add lemon juice and fresh coriander
- Place the prawns on a plate and decorate with unpeeled king prawns .



SERVING SUGGESTION: serve with **CASAZUL RICE** or **CASAZUL CORN TORTILLAS**

Buen provecho!

COOKING
With Gabriel

Please check labels for
allergen information

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