

# The Slug and Lettuce

## KING PRAWNS IN GARLIC BUTTER

Serves 1



### INGREDIENTS

Large king prawns with tails on x 10  
Lamb's leaf 5g  
Lemon wedge 1/6  
Olive oil 10ml  
Garlic butter 20g

### PREPARATION

Lemon wedge

1. Cut into wedges.

### METHOD

1. Pan fry the prawns in hot olive oil for approx. 1 minute.  
Add the garlic butter, continue to heat until the butter melts.  
**Ensure you do not over-cook the prawns.**
2. Serve with a lemon wedge and lamb's leaf.