

# Malagueta Prawns

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## Ingredients

6 red chillies, finely chopped  
3 cloves garlic  
4 tbsp tomato puree  
1 tsp dried oregano  
2 tsp red chilli flakes  
4 tbsp red wine vinegar  
2 tsp sweet paprika  
3 tsp salt  
50ml ground nut oil  
1kg prawns, deveined, shell on

## Directions

### Step 1

Split the chillies and place in a pan with the oil and garlic. Roast in an 180°C oven for ten minutes.

### Step 2:

Remove and blend with all the other ingredients.

### Step 3:

Drain the prawns and mix well with the marinade.

### Step 4:

Place on a metal skewer, sprinkle with sea salt and grill until the prawns turn completely opaque.

### Step 5:

Serve immediately with a wedge of lime to garnish.

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COOKERY

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by The Secret Jozi Chef

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