



## Prawns with goat cheese and coriander



### Ingredients

- 200 gram young goat's cheese, cut into cubes
- 4 tablespoons of olive oil
- 2 cloves of garlic, peeled and pressed
- 250 grams of large prawns
- pinch of chilli powder or cayenne pepper
- 1 red onion, sliced into rings
- 1 red pepper, cut into strips
- 1 green pepper, cut into strips
- 1 beef tomato, diced
- 2 tablespoons of freshly chopped coriander

### Preparation

Heat the olive oil and fry the garlic.

In it, stir-fry the prawns with chilli powder for 3 minutes. Stir frequently. Spoon the prawns from the pan and keep them warm. Add the onion, pepper and beef tomato to the frying fat and stew for 5 minutes. Stir in the prawns, heat through and spoon in the goat cheese cubes and 1 tablespoon of coriander. Sprinkle the rest of the coriander over the dish before serving. Delicious with toasted bread or baguette.

**TIPS** Young goat's cheese can be substituted for Young sheep's cheese or Gouda pepper cheese. Instead of coriander, substitute spring onion and, instead of prawns, cubes of fresh tuna fillet.