



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

Fancy a tasty appetiser? Try our recipe for prawns with goat cheese and coriander. Juicy prawns are sautéed in a garlic and chilli powder mixture, along with paprika, onion, and goat cheese. The result is a dish bursting with flavours and textures. Garnish with fresh coriander and serve with crusty bread. This dish is a perfect combination of seafood and cheese, and it is quick and easy to prepare.

Preparation

- 1: Heat the olive oil and fry the garlic.
- 2: In this, stir-fry the prawns with chilli powder for 3 minutes. Stir frequently.
- 3: Scoop the prawns out of the pan and keep them warm for a while. Add the onion, pepper and beef tomato to the frying fat and stew for 5 minutes.
- 4: Stir in the prawns, heat through and spoon in the goat cheese cubes and 1 tablespoon of coriander.
- 5: Sprinkle the rest of the coriander over the dish before serving.

Making prawns with goat cheese and coriander

Want to vary? Try young sheep's cheese or Gouda pepper cheese instead of goat's cheese. Or go for a twist with fresh tuna fillet instead of prawns and add spring onion instead of coriander. Order the required cheeses in our webshop and experiment with this delicious dish.