



## 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.